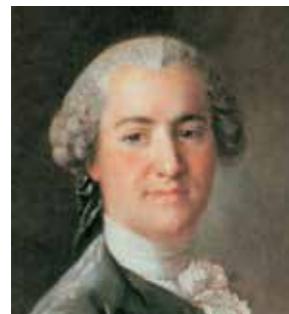


COLLECTION

DE DIETRICH

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THE LEGACY & HERITAGE OF DE DIETRICH



1719-1795
Jean de Dietrich



1778
The hunting horn trademark
conferred by King Louis XVI



1897
The legendary De Dietrich-Bugatti car



1910
The Mertzwiller Oven



1982
The First self-cleaning Oven by
De Dietrich

The De Dietrich story began with Johan Dietrich, a rich banker from Alsace, who bought a traditional foundry north of Strasbourg. Jean Dietrich, Johan's grandson, brought the company to another era with the expansion of the business to supplying the French monarchy with cannons and cannon-balls. He was knighted by King Louis XV.

King Louis XVI granted official recognition of the De Dietrich's quality ironworks by conferring the hunting horn trademark as a seal of the products quality & to prevent counterfeits. It has continued to remain a symbol of quality and excellence over the last 3 centuries.

After the French revolution, Amélie Louise De Dietrich continued the brand's legacy with her forays into incorporating designs and aesthetics in industrial production. In 1806, De Dietrich also started producing equipment for railways as well as in the ornamental iron and enamel, setting the trends for household design.

In 1897, the brand continued its expansion into the automobile market; thus begun the collaboration with Amédée Bolée junior and followed by Ettore Bugatti; culminating in the legendary De Dietrich-Bugatti car.

From the early 19th century right up to today, De Dietrich has continued to build on the brand's creativity, innovations and avant garde designs; just like the epic Mertzwiller Oven; the world's first – created in 1910 to offer solutions for everyday's living!

De Dietrich's technological know-how continues to transcend its range of home and kitchen appliances. From creating the first self-cleaning pyrolysis oven, steam oven and revolutionising domestic induction cooking and offering unique culinary solutions such as the patented Intelligent Cooking System (ICS) and Low Temperature Cooking Programmes.

These culinary breakthroughs continue to inspire the home chefs and connoisseurs to achieve perfect culinary results in the comforts of their own homes!

THE AVANT GARDE STATEMENT DRIVEN BY TRADITION

For De Dietrich, the kitchen of the third millennium embodies a contemporary and harmonious space, where cutting edge technology meets innovations in design, performances and features.

Most of De Dietrich's creations had heralded the biggest awards in the industry: As a master of innovations, De Dietrich is constantly developing solutions for the future, to enhance your lifestyle.

Strong technological know-how, coupled with heritage of more than 300 years of excellence & passion, allowed De Dietrich to achieve today's internationally acclaimed brand status.

Quality is always a top priority for De Dietrich, deftly combining creative boldness and tradition.

De Dietrich has won several accolades for its ground-breaking innovations such as the Quattro Dishwasher, the Continuum Zoneless Induction Hob and The Piano, a revolutionary induction hob that will change the ways you cook!

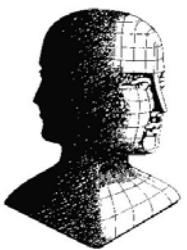
We invite you to unveil the new De Dietrich Premium and Corium collections that are designed with the utmost regard for refinement. Select from the troves of treasures ranging from the Dark Pearl, Grey Pearl, White Pearl or Platinum collections; enhanced with subtle accents, heralding upcoming trends in the realms of design and advanced technologies.



1997
The First Steam Oven by
De Dietrich



2005
Low Temperature Cooking
Programme



2007
Prize of Innovations by Foire de Paris for the Quattro Dishwasher and the Janus Prize for Industrial Design for the Colour Matrics Oven's Pivoting Control Panel



2008
Continuum 65cm Zoneless
Induction Hob



2011
The Piano – Full Zoneless
Induction Hob



SUSTAINABLE DEVELOPMENT

Our watchword: to reduce the impact on the environment.

As brand leader, De Dietrich attaches great importance to the impact of its activity on the environment and applies all possible measures to bring about responsible use of resources at every stage of a product's life-cycle; from the drawing board to recycling the end-of-life appliances.

Our appliances are of a quality beyond reproach and produced with technological advantages that respect the environment.

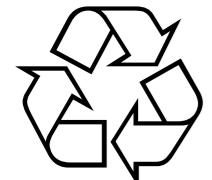
De Dietrich appliances are produced in the Fagor Electrodomesticos Group's advanced manufacturing facilities in France which produce the least carbon footprints. The Group is strongly committed to the protection of the environment through the Eco-design production process.

For De Dietrich, the concern for ecology is in-built: we design products which use minimal raw materials and energy; and are made as recyclable as possible. This policy comes from our core principle that the percentage of recyclable elements of each new product must be greater than the appliance it is replacing. Therefore, all De Dietrich appliances are made with parts that are 95% recyclable while the packaging materials are 100% recyclable.

All factories in France producing De Dietrich appliances have achieved ISO 9001 and 14001 certifications. De Dietrich prides itself on giving the world appliances which are water and energy efficient. Today, 97% of our appliances have been given the top grading for energy consumption i.e. A or even A-10% (an even better rating than A!).

De Dietrich works in partnership with Eco-Systèmes to recycle its end-of-life products for a environmentally sustainable world.

When you invest in a De Dietrich appliance, you are making wise use of the world's resources.



Transcending beyond the 325-year history, bold creations and innovations, visionary forays of the passionate men and women behind the hunting horn trademark, the perpetual quest for excellence continues to dominate the philosophy of De Dietrich.



As a Master of Innovations and Avant Garde Technology, De Dietrich continues to innovate through the unrivalled performance of its appliances. Excellent breakthrough such as the patented Intelligent Cooking System technology, Low Temperature Cooking Programmes offer unlimited culinary possibilities for aspiring home chefs to achieve perfect culinary results!



Just like jewels in the Gourmet Kitchen, De Dietrich appliances are crafted with passions, precisions and aesthetical details by skilled artisans to entice the most discerning.

From its inception on the drawing boards right up to the production and delivery to your doorsteps, De Dietrich appliances undergo the most stringent quality tests to ensure perfection in performance and durability!



With a dedicated Product Design team in Paris, a Research and Development Department and 3 factories in France, De Dietrich is committed to quality manufacturing, reducing carbon footprint, and a preservation and protection of unique French artistry and technological know-how.

De Dietrich – excellence, prestige and quality.

ORIGINS
FRANCE®
GUARANTEED

THE COLLECTIONS

As the trendsetter of built in kitchens, De Dietrich now offers a complete range of avant garde kitchen appliances to transform your kitchen into a contemporary and harmonious place.

The **Premium Collection** is the epitome of the brand's groundbreaking technologies, avant garde innovations and aesthetical perfection. Demanding nothing less than the very best, crafted with quality materials and great attention to detail, the Premium range will delight discerning connoisseurs.

The Premium Collection is available in Grey Pearl and White Pearl; framed with a beautiful chrome finish.

GREY PEARL

Unique, classy, trendsetting, not for the conventional but the most discerning connoisseurs!

GREY PEARL



WHITE PEARL



WHITE PEARL

This reinvented colour is synonymous with elegance, purity and nobility, designed for those with distinctive tastes!

Both lines are encased with chrome elements to add a distinctive and elegant touch! Cooking with the Premium Collection appliances is a joy to behold!

The **Corium Collection** is the heart of the De Dietrich range and places great emphasis on the brand's core values. The finishing touches mirror the care and attention brought to the appliances. As with De Dietrich's design, clean and sleek lines are the signature of the new De Dietrich Corium range.

The Corium Collection is available in Dark Pearl and Platinum; with a classy top and bottom stainless steel profile on the oven collection.

DARK PEARL

Luminous, sexy and brilliant, this range provides a subtle and refined appeal to those with exquisite tastes!

DARK PEARL



PLATINUM



PLATINUM

Sleek flowing lines, sexy vertical stainless steel refined with cutting-edge technology; suitable for all kitchens themes!

PREMIUM® COLLECTION

PREMIUM COLLECTION

11 MULTIFUNCTION PLUS OVEN

16 45CM OVEN COLLECTION

19 WARMING DRAWER

20 INDUCTION HOBS



EXPERIENCE
THE MOST
ADVANCED
COOKING
TECHNOLOGY!



CLASS A-10%. EXCELLENCE IN ENERGY SAVINGS

De Dietrich ovens deliver the best performance in terms of energy savings, with Class A-10% ratings in the European energy labelling. With standards surpassing the European AMK norms, the ovens' excellent insulation and ventilation mean that the exterior surfaces are cooler and suitable for all kitchens installations



PREMIUM OVENS: LIKE A JEWEL IN ITS VELVET CASE...

All the know-how and excellence that drives the brand are expressed through the Premium Collection; particularly on the oven, the centerpiece of the living space that is the kitchen. Its elaborate design, vertical lines and structure are crafted with the choicest materials with a meticulous finish. Distinctive chromium trimmings encase it with an elegant shimmer. Ultimate refined details on the oven's handle and frame, further enhanced the jewels – choose from Grey Pearl and White Pearl or both...

MULTIFUNCTION PLUS OVEN

NEW BOLD AND INTUITIVE INTERFACE TO ACCESS THE BEST OF COOKING.

The latest technology...now on your De Dietrich oven! Featuring the new Tactilium Control Screen on DOP1190 – a true reflection of De Dietrich's avant garde status.

Providing a fully interactive wide screen TFT full colours panel with 16 million colours; the new Tactilium Control Screen offers user friendly and intuitive navigation through the various menus. Be impressed with the touchscreen that navigates both vertically or horizontally!

Watch the selection of dishes and recipes on different user modes come alive in full colours as you select from the various user modes: Expert, Culinary Guide, Intelligent Cooking System or Low Temperature Cooking!

MULTIFUNCTION PLUS OR FAN COOKING - THE ART OF CREATING GASTRONOMIC WONDERS!

Among the various cooking functions on the De Dietrich Multifunction Plus oven, fan cooking is the ideal cooking method to express your culinary talents. The fan uniformly diffuses the heat produced by the heating elements; thus allowing simultaneous cooking of different dishes on various shelf positions without transferring flavours and aromas.

The delicate texture of white meat is preserved; while the aroma and flavour of crème brûlée are maintained when both are prepared at the same time.

COMBINED HEAT, NATURAL CONVECTION, TURBO-GRILL, OR DEFROSTING...

Multifunction Plus offers you full culinary possibilities to prepare meats, pastries, vegetables, anyway you like them. (Refer to pg. 52-53 for the full cooking functions)



New Tactilium Control Screen



Intuitive Controls for ease of use



Multifunction Plus cooking ensures even cooking



Delicate textures & flavours are preserved



New ICS Programmes offer up to 16 dishes



Achieve excellent cooking results with the Cooking Guide



Low Temperature Cooking for tender and juicy roasts!



Biogrill for precise, fast and even browning

ICS PROGRAMME: 16 PRE-PROGRAMMED DISHES IN FULL AUTOMATIC COOKING MODE.

De Dietrich I.C.S (Intelligent Control System) on DOP1190 W/GX offers 16 most commonly selected recipes. When a recipe is selected, the electronic sensors in the oven will automatically determine the ideal cooking mode, temperature and cooking duration. An exclusive concept developed by De Dietrich to offer you perfect culinary results every time! (Refer to pg. 54 for the full ICS recipes and programme modes)

COOKING GUIDE WITH UP TO 99 DISHES PROPOSALS!

You choose the dish which suits you from amongst the 99 preprogrammed dishes; you then input the weight of your food. The oven determines the most suitable method of cooking, the ideal temperature, and the necessary cooking time. Now all you have to do is sit back and relax...

LOW TEMPERATURE COOKING: AN EXCLUSIVE INNOVATION BY DE DIETRICH TO OFFER YOU THE TRADITIONAL GOODNESS OF SLOW COOKING!

Master-chefs unanimously agree that low temperature cooking is the key success to achieving gastronomic success in preparing meats and fish! At the cutting edge of technology, the De Dietrich's low temperature cooking feature offers the haute cuisine universe perfect culinary results with tender and juicy meats; appreciated by food connoisseurs.

The special programme (on the fan cooking mode) electronically manages the cooking parameters. It allows the necessary cooking time to be optimised and provides an ideal temperature, between 65°C and 80°C, for cooking food right through to the centre. This avoids the stages during cooking when the meat risks losing its tenderness. In addition, as the temperature inside the oven is maintained below 100°C most of the time, there is little evaporation and the meat retains all its juices, unlike classic cooking methods.

De Dietrich offers up to 10 dishes selection on its low temperature cooking feature including rare, or well done for beef!

BIOGRILL® FUNCTION: TO BROWN ALMONDS, GRILL BACON AND FISHES OR CARAMELISE CRÈME BRULÉES...

Certain recipes, apparently quite simple, really require a lot of dexterity to reach perfection. By modulating the grill power from 1 to 4, BioGrill® helps you to perform culinary feats on a daily basis. This function also allows you to grill with the door closed on lower power levels.

PYROCLEAN – WHEN DIRT TURNS TO DUST!

De Dietrich ovens are self-cleaning! By heating the oven's cavity to a temperature of around 500°C, the dirt inside the oven is carbonised to a fine ash. The presence of the front heating element and the new Pyro-Turbo system allows a thorough cleaning of even in the most inaccessible areas. As a safety measure, the oven door locks automatically after a few minutes of pyrocleaning.

Note: Before using pyroclean, we recommend the removal of all shelves, trays in the oven and accessories to prevent damage.

DE DIETRICH PYRO-TURBO, A COMPLETE AUTOMATIC CLEANING CYCLE FOR MAXIMUM CLEANING EFFICIENCY.

De Dietrich new pyrolytic ovens are endowed with an even more efficient cleaning system: Pyro-Turbo. Thanks to the addition of a turbine operating during the pyrolysis cycle, the air is perfectly circulated throughout the oven's cavity to ensure optimal cleaning in all parts of the oven, including the corners. An added bonus for ease of cleaning, the oven's glass door is fully and easily dismantable.

PYROCONTROL®: FOR THE CLEANEST OVEN EVER...

This exclusive system automatically manages the time duration for the pyrolysis cycle, according to the level of dirt detected in the oven.

EOLYSE®. ENJOY THE AROMA, NOT THE FUMES...

A De Dietrich excellence... an element heating a catalyser at the top of the oven eliminates smells and fumes associated with cooking.

SMOOTH AND STAIN-RESISTANT INNER CAVITY : ENAMELITE

Designed to offer more comfort in everyday life, the new De Dietrich ovens distinguish themselves with the new "Enamelite" cavity. The new grey enamel, which is smooth and stain-resistant, has a brilliant surface and offers exceptional durability, and ease of cleaning. Enamelite has been especially selected for its resistance to pyrolysis at 500°C, and more particularly for the intensive "Pyro Turbo" cycle.

THE HALOGEN LIGHTING: A POWERFUL AND NATURAL LIGHT...

Halogen lighting brings you ideal, natural, powerful and diffused lighting, all at the same time. A new interpretation of user-friendliness, a De Dietrich hallmark.



Pyroclean for brand new looking oven



Eolyse retains the cooking aroma but not the fumes



Enamelite cavity for ease of cleaning after heavy cooking



Strategically placed halogen lighting provides maximum visibility while food is being cooked

MULTIFUNCTION PLUS OVEN

A COMPLETE RANGE OF FUNCTIONAL AND INGENIOUS COOKING ACCESSORIES

The De Dietrich **exclusive rotisserie with shelf support** allows you to remove the meat with the attached drip tray, eliminating the problem of juices dripping over the oven door (and kitchen floor!) when you remove the roast.



Exclusive Rotisserie with Shelf Support System

This unique system works perfectly with the time-delayed rotisserie system, which continues rotating, even when the oven has switched itself off at the end of the programmed time, to ensure even browning of your meat.

The extendable sliding rails on selected models allow you to take casseroles out of the oven with minimum effort!

Non-stick Lissium Tray



The new Lissium baking tray offers a smooth and non-stick surface for your pastries. Most baked-on stains can be easily removed with a damp sponge.

The flat **safety anti-tip shelves** in the ovens allow you to check on your dishes without hassle! You can pull them out of the oven up to 3/4 of the way, with no risks of the dishes tipping over!

They are equipped with a safety stop on the sides. The new Enamelite drip pan offers a bigger surface of 40% compared to the traditional drip pan.



Exceptional levels of safety on De Dietrich ovens

All our pyroclean ovens have **Cool Door** as standard. Thanks to an exclusive ventilation system and the presence of **four layers of glass**, the temperature on the outer surface of the De Dietrich oven door is always lower than the burning threshold. A ventilation device cools the front, maintaining a temperature at the centre of the door at around 25°C during cooking and not more than 40°C during pyrocleaning.



Pyro-turbo, fully removable glass door for fuss-free cleaning.

The **Auto stop** feature on the ovens automatically switches itself off after 10 hours. Added safety in case you leave the oven on for prolonged period accidentally. The fan stops automatically when the door is opened; an added safety when checking your dishes.



Fan stops automatically when the oven door is opened

DOP1190W
White Pearl Multifunction Plus Pyroclean
Tactilium Color Matrics
Premium Collection

- European Energy Labeling: A-10%
- Enamelite Cavity
- Enamelled Side Racks
- 2 x halogen lighting
- Intelligent full color Tactilium display
- Intuitive programming

Multifunction Plus - 16 cooking functions

- Automatic cleaning Pyrocontrol Plus
- BioGrill: 4 power level options
- BioGrill Plus: grill comes on automatically at the end of cooking
- Eolyse: cooking fumes are destroyed, leaving only the pleasant aroma of cooking
- Cool door with 4 panels of fully removable glass
- Child lock
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display
- Boost + Residual heat functions

4 cooking modes:

- Expert (16 cooking functions)
- Cooking Guide (99 recipes)
- I.C.S. (16 pre-programmed dishes)
- Low Temperature (10 pre-programmed dishes)

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves
- 2 x 45mm deep drip tray with grid
- 1 Lissium baking tray
- 1 level telescopic sliding shelf

59L

Dimensions of product (mm):
Actual: H598 x W594 x D595 (without handle)
Built in: H590 x W560 x D555



Julien Bompard
Knight of the Order of Agricultural Merit
Executive Chef & Owner
Le St Julien Restaurant & La Fromagerie

"The De Dietrich oven's impressive features such as the Low Temperature Cooking Programme is a real manifestation of an innovative take on a traditional French cooking method. Achieving juicy & tender roasts is now just a touch of the screen; I'm impressed with its perfect culinary results, everytime!"



DOP1190W



Also available in Grey Pearl:
DOP1190GX

THE 45CM OVEN COLLECTION

The new Collection 45 is the winner today, combining performance & design in modularity harmony. Poly Oven, Combi Steam Oven, or Combi Microwave oven...this line of appliances are both complementary and independent, featuring the same height - 45 cm - truly matching jewels for the trendsetting kitchen!

**THE 45CM OVEN COLLECTION****THE NEW POLY OVEN**

For culinary excellence, speed and more. Combining in a single oven all the functionality of multifunction oven, a Microwave and Combi-Microwave oven, this new object of desire offers a generous 40l capacity to multitask in your kitchen. Use the oven and microwave oven functions on their own or combine them to achieve up to 50% savings in cooking time for traditional roasts!

COMBI-STEAM OVEN

To delight the most jaded palates. For the creation of the richest culinary variations, this new gem offers a choice of multi oven functions and a combined oven and steam technology. Combined Steam Cooking is available in 2 applications: Expert Mode or Cooking Guide with 13 preset recipes and 12 automatic programs. With your input of the weight of the planned dish, the combi-steam oven automatically manages the cooking function and duration!

COMBI-MICROWAVE OVEN

Combining the traditional function of an oven and the speed of a microwave oven, this dual functioning jewel allows you to cook or defrost with the shortest possible time! You can prepare 2 large dishes simultaneously without compromising the taste and nutritional qualities of your dishes. Combining a folding grill with 4 power levels and convection function, this unique treasure also has an intelligent automatic cooking programme for up to ten different dishes.

NEW IMPROVED WARMING DRAWER

Ingenious functionality, practicality and design inspired by the Grey Pearl ovens. To complete the culinary jewels collection in your kitchen, this precious gem is not just aesthetically pleasing but also a pleasure to use! Add a touch of sophistication and warmth to your dining ware before serving and enjoy the delicate aromas that unfold! Featuring state of the art technology, the "handle-free" drawer opens and closes effortlessly with a slight push. Also equipped with an adjustable thermostat to offer constant and homogenous heat distribution and temperature of between 30° to 70°C.



Polyoven offers effective & efficient cooking



Combi-steam oven for delicate recipes



Combi-Microwave combines speed and traditional goodness



New improved Warming Drawer



DOM1195W



Also available in Grey Pearl:
DOM1195GX



Diego Chiarini
Chef de Cuisine
OSO Ristorante

DOM1195W
White Pearl Poly Oven
Premium Collection

- Drop-down door
- Enamelite Interior Cavity
- Chrome side racks
- White LED back kit Intelligent Touch Matrics black & white programmer

Oven + Microwave, 13 cooking functions

- Circulating heat 1600W
- Bottom heat 1200W
- Microwave 1000W
- 3 combined functions:
Grill + Microwave / Fan + Microwave / Bottom heat + Microwave
- Foldable Variable Grill 1750W – 4 grill levels
- Ventilated door with 3 panels of glass
- Microwave reheat – 2 levels
- Traditional cooking and combination
- Speed defrost

Automatic Cooking Functions

- 11 pre-programmed dishes
- Automatic defrosting by weight

Unique Selector

- Time Programmer
- Food Weight Programmer
- Selection of type of dish
- 60 minutes timer
- Delayed start

Accessories

- 1 Stainless Steel safety grid
- 1 glass tray
- 1 Enamel drip tray

40L

Dimensions of product (mm):
Actual: H456 x W592 x D570 (without handle)
Built in: H450 x W560 x D550

"The new De Dietrich Poly Oven is functional yet aesthetically pleasing! Preparing cuisines on this oven means having the best of traditional cooking with speed!"



DWD1194GX

DWD1194GX
24 Litre Stainless Steel Warmer Drawer
Premium Collection

- For rapid reheating of cups, saucers, bowls, plates etc
- Height 14cm
- Volume: 24 litres, holds 20 large dishes, 30 bowls or 80 small coffee cups
- Fan heating
- Thermostat knob control: Adjustable temperature from 30°C to 70°C
- 90 minute timer
- Door with "Quadro" rail system and automatic closing
- Anti-slide removable felt mat drawer liner
- Loading for upto 20kg's

Dimensions of product (mm):

Actual: H130 x W592 x D535

Built in: H140 x W560 x D550


THE PREMIUM INDUCTION HOBS COLLECTION: SUCH GEMS!

Creativity and innovation... De Dietrich never ceases to surprise with its perpetual search for perfection, offering only the purest and most refined collection of induction hobs.

With designs inspired by jewels and crafted with the most refined metal and finest glass, in tantalising lustres of Grey Pearl, White Pearl and Dark Pearl and further enhanced with a chrome strip to turn up the glam factor – the Premium Induction Hobs Collection will keep you captivated for many years to come!

**PREMIUM
INDUCTION HOB:
EPITOMES OF
DE DIETRICH'S
AVANT GARDE
TECHNOLOGY**

CONTINUUM: ANOTHER INNOVATION FROM DE DIETRICH!

De Dietrich has taken induction cooking to a higher level, making full use of its expertise: The Continuum hob can now be adapted to your unique culinary needs. Having to choose between 3 or 4 zones is a thing of the past! The new hob offers you an adaptable cooking zone which can be used independently for 2 cookware or together for 1 large cookware or 3 small cookware.

Nothing is impossible with the "Continuum" zone: either one large cooking pot (casserole dish, fish kettle, etc) or several smaller cookware can be used on this "Continuum" zone (40cm x 23cm), the most powerful on the market (4.6kW). It's up to you: a single setting for the entire zone or two different settings to control 2 autonomous zones. The easy-to-use and functional control panel features intelligent touch controls with zone markings and includes 4 timers.

For each combination and each processor on the dedicated space continuum, select up to 15 power levels, from the gentlest (50 W) to the most powerful (4600 W), a Boost position and three direct access to most frequently used power settings (4, 8 and 15).

INTERACTIVE & INTUITIVE COOKING.

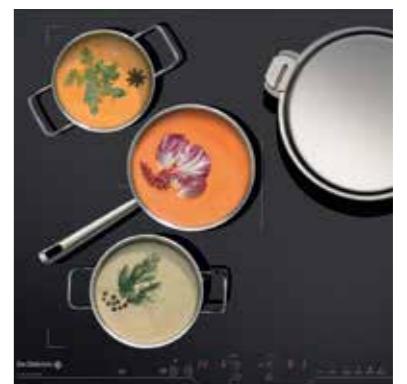
Cooking is a pleasure on the new De Dietrich induction hobs collection equipped with Intelligent Touch Controls. Offering easy-to-read displays, functions and timer controls dedicated to each individual zones, cooking is a breeze on the induction hobs!

TWIN SLIDER: AT YOUR OWN PACE...

With just a movement of the finger, you can easily adjust the heat settings immediately and precisely to the desired cooking position (Twin Slider mode 1) and the timer functions (mode 2) allows you to easily select your desired cooking time and direct access to preset cooking time (3, 8 or 11 minutes).



Continuum – as a single large zone



Continuum – as a flexible zone



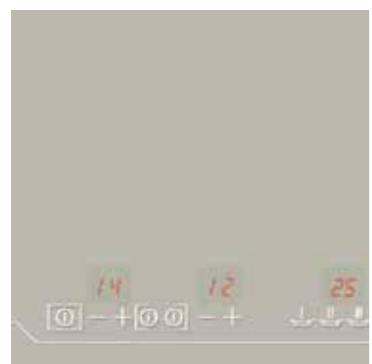
Continuum – as autonomous zones



Twin Slider



For all kinds of cooking



Direct access to heat settings



Boost for fast & intensive cooking



Customised access to heat settings

DE DIETRICH INDUCTION HOBS OFFER A TROVE OF CULINARY TREASURES.

Cooking is a pleasure on the new De Dietrich induction hobs collection equipped with Intelligent Touch Controls. Offering easy-to-read displays, functions and timer controls dedicated to each individual zones.

EXTREME PRECISION AND INCOMPARABLE FINE SETTINGS

Certain delicate recipes need very gentle cooking in a bain marie. Other foods like pasta or gnocchi need bringing to the boil rapidly and then reducing the temperature instantly. The success of De Dietrich induction hobs is down to the hobs having the most flexible temperature control. As well as finely-tuned temperature controls, all hobs have direct access power levels of simmer, boil or fry, which allow you to choose the ideal power level for all types of cuisines.

ZONES OF AN EXCEPTIONAL VIRTUOSITY!

With up to 4.6 kW power for the large cooking zones: the De Dietrich induction cooking zones are the most powerful on the market! The great chefs are unanimous: while precision determines the success of any recipe, a rapid rise in temperature and power levels are also important factors. These qualities are exclusive to the De Dietrich induction collection.

“BOOST”: MAXIMUM POWER AT YOUR FINGERTIPS

This function means that maximum power can be accessed instantaneously, a real bonus when it comes to cooking medium rare steak which is well browned on the outside and deliciously tender on the inside. De Dietrich “Boost” is far superior, as the boost level is maintained longer with no loss of power.

DIRECT ACCESS FUNCTION: INGENIOUS SPEED COOKING...

Each of the induction hob zone has a dedicated Intelligent Touch control and a 99 minutes independent electronic timer. Among the fifteen adjustable power levels, three are preprogrammed on “Maxi”, “Flash Cooking” and “Simmer” to directly access the required temperature. On certain models, you can even customise these direct accesses by reprogramming the three power levels that you most frequently use.

START CONTROL FUNCTION:

This is an exclusive function particularly for stewing which requires a long slow cooking time and preheating to ensure the right temperature before cooking. Programme in the power level, cooking duration and end of cooking time, De Dietrich hobs will intelligently start cooking automatically in your absence!

NEW ELASPED TIME AND POWER TRACKER FUNCTIONS:

On selected models, these new user-friendly features make cooking a breeze. The display will reflect the elasped time since the last power adjustment, so you can effectively monitor your cooking process for recipes that calls for precise temperature controls. The intelligent Power Tracker function means that when you move the cookware from one zone to another, the current power setting and timer set for the current zone will automatically be transferred to the zone the cookware has been moved to.

NEW “BOIL” FUNCTION: PASTA COOKING MADE EASY!

Available on the premium models, this new function allows water to be boiled and kept at boiling point for food like pastas and risottos. Simply select the water volume settings between 0.5 and 6 litres. Once the water boils, a short beep will sound and you can add in your ingredients to be cooked; a boiling point will be maintained for the next few minutes until your food is ready!

TEN INCOMPARABLE SAFETY FEATURES, FOR TOTAL PEACE OF MIND!

The De Dietrich Induction collection boasts of the most innovative safety mechanisms. Exclusive to De Dietrich, the “Anti-overheat” safety feature limits the temperature under the cooking zone to 300°C. Oil (which catches fire at 320°C) for example, remains at a constant temperature without risk of igniting. Another safety automatically cuts off the power on the zone in case of liquid overflowing.

The “Automatic-Stop System” cuts off the hob if cooking exceeds the usual duration, to protect the cookware. The residual heat indicators appear when the temperature of the cooking zone surface stay above 60°C. A “Child Lock” function prevents any accidental startups, especially by children. The new ‘Clean’ lock function is an added feature to prevent any accidental startup while cleaning. These are reinforced by the “Automatic pan detection” safety feature which ensures the hob only work when it detects a magnetic cookware on the cooking zone. The “Small object detection” feature also ensures that small object such as a fork or spoon is not detected as cookware gets heated up; the induction only starts when in contact with metal surfaces exceeding 10cm in diameter.

Finally, signals notify you when a case of weak voltage or bad connection is detected. The surge protection also prevents damage to the electronic circuits of your hobs in the event of a power surge.



Start Control Function



Power Tracker



Boil function for fast pasta!



Total safety

THE
MASTERPIECE
OF THE BRAND
THAT IS ALWAYS
AHEAD OF ITS
TIME

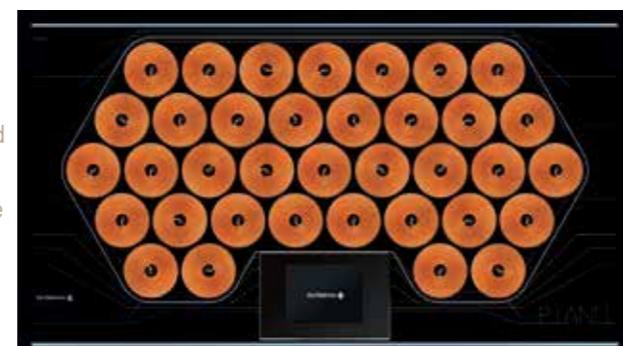


JANUS 2010
DE L'INDUSTRIE



DE DIETRICH CREATES THE PIANO. YOU COMPOSE YOUR FAVOURITE CULINARY TUNES!

For over twenty years, De Dietrich has been revolutionising the world of cooking through its collection of induction hobs. As a market leader, De Dietrich is again leading the race with the invention of the Piano, the market's first full zoneless cooking hob. Combining avant-garde design with distinctive functionality, the Piano offers unlimited cooking possibilities!



LE PIANO ZONELESS INDUCTION HOB

With Le Piano, cooking now comes with freedom of expression with a 100% "open space" cooking zone!

This new cutting-edge technology hob allows up to 5 different cooking pots at the same time, whatever their size or shape: for example an oval fish kettle, a casserole dish and a frying pan.

Place the cooking pots and pans anywhere on the hob and Le Piano takes over. Greater freedom goes hand in hand with absolute reliability as this hob has a great number of inductors which guarantees precision and best power.

Another revolutionary function allows new home cooks and experienced home chefs alike to choose from pre-set cooking modes:

- **"Solo" Mode**

The entire cooking area is set at a uniform temperature to cook several dishes at the same time with the same setting.

- **"Piano" Mode**

Obtain 3 separate and independent cooking zones, each with its own adjustable setting. In this way, you can keep a dish warm on one zone, simmer another dish on the second and boil on the third.

- **"Expert" Function**

Recognises the cooking pans and memorises chosen settings. The pans can be moved anywhere on the hob surface and the settings remain programmed (up to 5 different saucepans at the same time).

FEATURING THE NEW TACTILIUM SCREEN

Intuitive, interactive and easy-to-use, Le Piano also comes with a stylish control panel which allows the user to cook, create, or change recipes with ease and perfection every time. The piano features a large TFT screen of 115.2mm x 86.4mm touch screen interface to offer 250,000 colors brightness and contrast that provide clear legibility and reading functions. Fully interactive, it always shows the cookwares positions on the hob and the level of available power by direct access or slider.



Easy one touch control of all cooking zones



Smart Tactilium touch-screen control panel



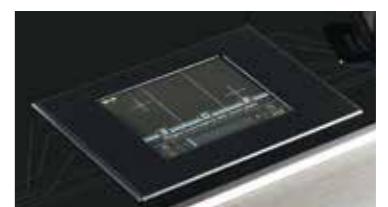
Solo Mode



Piano Mode



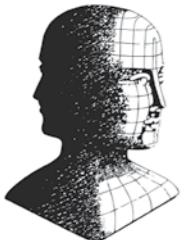
Expert Mode



Control panel tracks the location of your cookware!



DTIM1000C

JANUS 2010
DE L'INDUSTRIE

Expert Mode

DTIM1000C

Dark Pearl 90cm Zoneless Le Piano Induction Hob
Premium Collection

- Top and bottom bevelled chrome trimmings
- Tactilium Color Matrics control
- 3 cooking modes available: Solo / Piano / Expert
- 15 Power levels per placement
- Boosters for each zone
- Start control
- Elapsed timer
- Power Tracker
- Independent 99mins timer
- Dedicated lock function
- 10 safety features

Dimensions of product (mm):

Actual: H90 x W893 x D488

Built in: H90 x W900 x D490

DTI1047GC

Grey Pearl 65cm 4 Zones Slider Control With Continuum Induction Hob
Premium Collection

- Bevelled edges with chrome trimmings on control panel
- Intelligent touch slider control
- 4 independent zones with a Continuum zone
- Left: 40cm x 23cm 4600W
- Front right: 16cm 2200W
- Rear right: 23cm 3100W
- Total hob power: 7200W
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 Boosters
- Start control
- Elasped timer
- Power tracker
- Boil function
- 4 x 99 mins independent timers
- Dedicated lock function
- 10 safety features

Dimensions of product (mm):

Actual: H59 x W650 x D520

Built in: H59 x W560 x D490



DTI1047GC



DTI1199GE

DTI1199GE

Grey Pearl 93cm 4 Zones with Double Continuum Induction Hob
Premium Collection

- Bevelled edges
- Intelligent touch control
- 4 independent zones with Double Continuum zones
- Left: 40cm x 23cm 4600W
- Right: 40cm x 23cm 4600W
- Total hob power: 7200W
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 Boosters
- Start control
- Elasped timer
- Power tracker
- Boil function
- 4 x 99 mins independent timers
- Dedicated lock function
- 10 safety features

Dimensions of product (mm):

Actual: W930 x D440

Built in: H64 x W900 x D410

DTI1116W

White Pearl 65cm 3 Zones Induction Hob
Premium Collection

- Bevelled edges with chrome trimmings on control panel
- Intelligent touch control
- 3 independent zones
- Front left: 23cm 3200W
- Rear left: 16cm 2200W
- Rear right: 28cm 4600W
- Total hob power: 7200W
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 3 Boosters
- Start control
- Elasped timer
- Power tracker
- Boil function
- 3 x 99 mins independent timers
- Dedicated lock function
- 10 safety features

Dimensions of product (mm):

Actual: H64 x W650 x D520

Built in: H59 x W560 x D490



DTI1116W



CORIUM[®] COLLECTION



OVEN COLLECTION

- 33** MULTIFUNCTION PLUS OVEN
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- 57** WARMING DRAWERS
- 58** ESPRESSO COFFEE MACHINE

COMBINING
TRADITIONAL
FRENCH
COOKING WITH
AVANT GARDE
TECHNOLOGIES



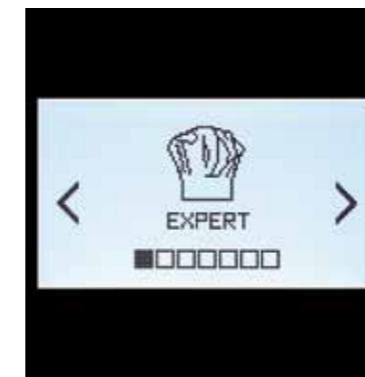
CLASS A-10% EXCELLENCE IN ENERGY SAVINGS

De Dietrich ovens deliver the best performance in terms of energy savings, with Class A-10% ratings in the European energy labelling. With standards surpassing the European AMK norms, the ovens' excellent insulation and ventilation mean that the exterior surfaces are cooler and suitable for all kitchens installations.



CORIUM OVEN: DE DIETRICH'S HALLMARK OF EXCELLENCE

With sleek vertical lines and meticulous finish accented with horizontal stainless steel framing the sublimated black glass or platinum control panels... the new De Dietrich ovens are designed with the utmost refinement and attention to detail, combining all the nobility of glass and stainless steel; and built with the latest patented technologies and innovations. Be enthralled by these gems in your kitchen...



MULTIFUNCTION PLUS OVEN

NEW BOLD AND INTUITIVE INTERFACE

The new De Dietrich Corium ovens are equipped with the most avant garde programming with the latest technological advances. Easy to use and access, cooking is a joy with these gems.

• Color Matrics Screen

When switched on, the screen lights up a 260 000 colors matrics screen for the selection of the dishes or recipes to be prepared: clear, colourful and well-illustrated: soufflés and tarts appear mouth-watering: no other screens offer the same level of ease and graphic sophistication.

Offering 3 levels of cooking mode to suit the master-chef who needs no help (Expert Mode), the home-chef in training who requires some guidance (Cooking Guide Mode) and the amateurs (ICS Mode), and an added bonus (Low Temperature Cooking), De Dietrich offers you perfect results each time you express your culinary talents!

• Black on White Matrics screen

The interface of the basic Corium ovens feature a matrics screen with six touch-sensitive backlit white for ease of navigation of the control panel's menu. Each cooking parameter is displayed in black on white LCD screen adding to the easy visibility and adds a touch of refinement.

• Backlit Twin Stereo Encoder Display

On the entry model of the Corium oven, you will find a "Turn & Press" HIFI single encoder that provides a simple access to all cooking parameters. Just make your selections and press to confirm your choice in a single touch!

MULTIFUNCTION PLUS OR FAN COOKING - THE ART OF CREATING GASTRONOMIC WONDERS!

Among the various cooking functions on the De Dietrich Multifunction Plus ovens, fan cooking is the ideal cooking method to express your culinary adventures. The fan uniformly diffuses the heat produced by the heating elements; thus allowing simultaneous cooking of different dishes on various shelf positions without transferring flavours and aromas. The delicate texture of white meat is preserved; while the aroma and flavour of crème brûlée are maintained when both are prepared at the same time.

Besides energy efficient, the new ovens also do not need any warm up time as the temperature heats up quickly; saving you time and efforts!



Color Matrics. The first oven to venture into colours.



Black on White Matrics screen



Backlit Twin Stereo Encoder



Multifunction Plus or Fan Cooking - the art of creating gastronomic wonders!



Bake your own Bread with De Dietrich ovens



ICS for intelligent cooking



Low Temperature Programme



Cooking Guide Programme



Delectable cuisines at your fingertips

COMBINED HEAT, NATURAL CONVECTION, TURBO-GRILL, OR DEFROSTING...

Multifunction Plus offers you full culinary possibilities to prepare meats, pastries, vegetables, any way you like them.

SPECIAL BREAD PROGRAMME: UNRAVEL THE SECRETS OF THE BAKERS!

A specific programme developed by De Dietrich to offer you fresh home-made bread which are soft and fluffy inside, and crispy and crusty on the outside!

ICS PROGRAMME: 12 PRE-PROGRAMMED DISHES IN FULL AUTOMATIC COOKING MODE.

De Dietrich I.C.S (Intelligent Control System) ovens offer 12 most commonly selected recipes. When a recipe is selected, the electronic sensors in the oven will automatically determine the ideal cooking mode, temperature and cooking duration. An exclusive and patented concept developed by De Dietrich to offer you perfect culinary results every time!

LOW TEMPERATURE COOKING: AN EXCLUSIVE INNOVATION BY DE DIETRICH TO OFFER YOU THE TRADITIONAL GOODNESS OF SLOW COOKING!

Master-chefs unanimously agree that low temperature cooking is the key success to achieving gastronomic success in preparing meats and fish!

At the cutting edge of technology, the De Dietrich's low temperature cooking feature offers the haute cuisine universe perfect culinary results with tender and juicy meats; appreciated by food connoisseurs.

The special programme (on the fan cooking mode) electronically manages the cooking parameters. It allows the necessary cooking time to be optimized and provides an ideal temperature, between 65°C and 80°C, for cooking food right through to the centre. This avoids the stages during cooking when the meat risks losing its tenderness. In addition, as the temperature inside the oven is maintained below 100°C most of the time, there is little evaporation and the meat retains all its juices, unlike classic cooking methods.

De Dietrich offers up to 10 dishes selection on its low temperature cooking feature (depending on model), including rare, or well done for beef!

EXPERT MODE: 9 COOKING FUNCTIONS.

As an expert cook, you know all your recipes like the back of your hand, and you know exactly how to make them a success; you select the cooking method from the 9 available functions. If necessary, you can adapt the recommended temperature, and then determine the desired cooking time. Your oven does the rest. Furthermore, there are 3 Memories programmes which will register the selected parameters of your three favorite recipes and reproduce them identically each time you prepare the same dishes!

COOKING GUIDE WITH UP TO 50 DISHES PROPOSED!

You choose the dish which suits you from amongst the 50 pre-programmed dishes; you then input the weight of your food. The oven determines the most suitable method of cooking, the ideal temperature, and the necessary cooking time. Now all you have to do is sit back and relax...

BIOGRILL® FUNCTION: TO BROWN ALMONDS, GRILL BACON AND FISHES OR CARAMELISE CRÈME BRULÉES...

Certain recipes, apparently quite simple, really require a lot of dexterity to reach perfection. By modulating the grill power from 1 to 4, BioGrill® helps you to perform culinary feats on a daily basis.

PYROCLEAN – WHEN DIRT TURNS TO DUST!

De Dietrich ovens are self-cleaning! By heating the oven's cavity to a temperature of around 500°C, the dirt inside the oven is carbonised into fine ashes. The presence of the front heating element and the new Pyro-Turbo system allows a thorough cleaning of even the most inaccessible areas of the oven. As a safety measure, the oven door locks automatically after a few minutes of pyrocleaning.

Note: Before using pyroclean, please be reminded to remove all shelves, trays, and accessories from the oven to prevent damage

DE DIETRICH PYRO-TURBO, A COMPLETE AUTOMATIC CLEANING CYCLE FOR MAXIMUM CLEANING EFFICIENCY .

De Dietrich new pyrolytic ovens are endowed with an even more efficient cleaning system: Pyro-Turbo. Thanks to the addition of a turbine operating during the pyrolysis cycle, the air is perfectly circulated throughout the oven's cavity to ensure optimal cleaning in all parts of the oven, including the corners. An added bonus for ease of cleaning, the oven's glass door is fully and easily dismantlable.

PYROCONTROL®: FOR THE CLEANEST OVEN EVER...

This exclusive system automatically manages the time duration for the pyrolysis cycle, according to the level of dirt detected in the oven.

EOLYSE®. ENJOY THE AROMA, NOT THE FUMES...

A De Dietrich excellence... an element heating a catalyser at the top of the oven eliminates smells and fumes associated with cooking.

THE HALOGEN LIGHTING: A POWERFUL AND NATURAL LIGHT...

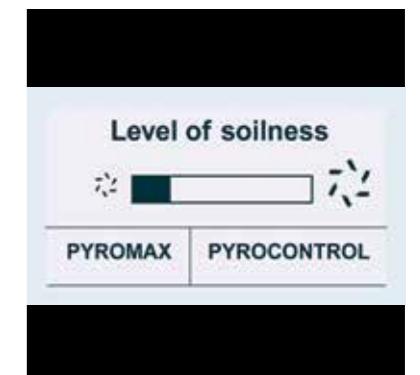
Halogen lighting brings you ideal, natural, powerful and diffused lighting, all at the same time. A new interpretation of comfort, a De Dietrich hallmark.

NEW 60 LITRES CAVITY

The new De Dietrich ovens now come equipped with a 60L cavity volume and new interior coating – Enamelite; which is highly stain and thermo-shock resistant, ensuring your oven's interior looks new even after years of use!



BioGrill® for auto-browning



Pyrocontrol® automatically manages the time of cleaning



Eolyse® eliminates cooking smells



New 60L cavity with Enamelite coating

OVEN ACCESSORIES



Lissium Baking Tray

THOUGHTFUL ACCESSORIES...

The new **Enamelite drip pan** offers a bigger surface of 40% compared to the traditional drip pan; and the **new Lissium baking tray** offers a smooth and non-stick surface for your pastries. Most baked-on stains can be easily removed with a damp sponge.

The **De Dietrich exclusive rotisserie with shelf support** allows you to remove the meat with the attached drip tray, eliminating the problem of juices dripping over the oven door (and kitchen floor!) when you remove the roast. This unique system works perfectly with the time delayed rotisserie system, which continues rotating, even when the oven has switched itself off at the end of the programmed time, to ensure even browning of your meat. The extendable sliding rails on selected models allow you to take casseroles out of the oven with minimum effort!



The **flat safety anti-tip shelves** in the ovens allow you to check on your dishes without hassle! You can pull them out of the oven up to 3/4 of the way, with no risks of the dishes tipping over! They are equipped with a safety stop on the sides.



EXCEPTIONAL LEVELS OF SAFETY ON DE DIETRICH OVENS

All our pyroclean ovens have Cool Door as standard. Thanks to an exclusive ventilation system and the presence of four layers of glass, the temperature on the outer surface of the De Dietrich oven door is always lower than the burning threshold. A ventilation device cools the front, maintaining a temperature at the centre of the door at around 25°C during cooking and not more than 40°C during pyrocleaning. The Auto Stop feature on the ovens automatically switches itself off after 10 hours; added safety in case you leave the oven on for prolonged period accidentally. The fan stops automatically when the door is opened; an added safety when checking your dishes.



OVEN ACCESSORIES



ROTISSERIE WITH SHELF SUPPORT

Exclusive stainless steel rotisserie allows you to remove the roast with the attached drip tray, eliminating the problem of juices dripping.



LOW TEMPERATURE COOKING GRILL SET WITH TRIVET

Deep sided oven tray with stainless steel trivet. Perfect for use during the low temperature cooking process for perfect even cooking.

FLAT SAFETY ANTI-TIP SHELVES

You can pull the trays out of the oven up to ¾ of the way with no risk of the dishes tipping over. Equipped with a safety stop on the sides and a front handle to facilitate easy checking of cooking process.

TELESCOPIC SLIDING SHELF

Can be drawn individually out of the oven, providing easy access so there is no need to reach into the oven.

Note: Not all accessories listed here are available on every oven model, please refer to the respective model's specifications.

OVEN COOKING FUNCTIONS



CIRCULATING HEAT

Circulating heat offers even cooking as the heat generated by the element at the back of the oven is circulated throughout the oven cavity by the fan. This function also allows simultaneous cooking on three levels or more, without having to rotate the shelves or worry about mixing of flavours.



COMBINED HEAT

It offers a clever combination of the three multifunction oven elements: the back element behind the fan, the lower element and the top element are on simultaneously. Since most of the heat is coming from the lower part of the oven, this system is ideal for cooking dishes with a pastry base, i.e., Fruit pies, quiches, tarts and pizzas. The result will be a dry, crisp pastry base, an evenly cooked filling (thanks to the fan) and a perfectly browned top.



ECO HEAT

This is an energy saving programme that can save up to 20% electricity compared to conventional cooking. The energy saving is achieved by the oven not requiring preheating so cooking times may be slightly longer and the temperature may fluctuate slightly. Ideal for non heat sensitive food like stews, casseroles, pot roasting etc. Heat is produced by the grill and base elements.



TRADITIONAL

Heat is produced by the grill and bottom elements. The top of the oven will be hotter, ideal for slow cooking of stews, casseroles and baked puddings.



TURBO GRILL

The turbo grill is ideal for sealing and grilling meat at the same time, resulting in crisp yet tender meat. The heat of the double grill is drawn in by the fan, which recirculates it around the food. This function is recommended for use with the rotisserie.



HIGH GRILL

High grill is recommended for grilling large numbers of items since it covers the whole surface of the grill evenly. Perfect for browning pastas.



MEDIUM GRILL

Medium grill provides the same cooking results over a smaller surface, while being energy efficient. Recommended for keeping fish steaks moist.



KEEP WARM

The base element and fan operate as well as the top element intermittently.



DEFROST

This function accelerates defrosting and gives more even results than a microwave. Depending on the model the fan either circulates ambient air or warm air around the food. On multifunction plus ovens, the defrost temperature ranges from 30°C - 50°C.

Note: Not all ovens have all the cooking functions. Please refer to the respective model's specifications for more details.

OVEN ICS MATRICS TECHNOLOGY

MULTIFUNCTION PLUS PYROCLEAN OVEN

COLOR MATRICS – 4 COOKING MODES

The Color Matrics oven offers four cooking modes, depending on your level of expertise. On any of the four options, you can rest assured that the culinary results will be superb!



9 functions	
• Circulating Heat	
• Combined Heat	
• Eco Heat	
• Traditional	
• Turbo-grill	
• High Grill	
• Medium Grill	
• Keep Warm	
• Defrosting	

Types of food	Number of recipes
Cooking Guide	
Cooking Mode	
• White Meat	11
• Red Meat	7
• Fish	7
• Vegetables	6
• Tarts / Quiches	9
• Cakes	10

12 pre-programmed dishes	
• Pizza	
• Savoury tarts	
• Roast beef	
• Roast pork	
• Chicken	
• Lamb	
• Fish	
• Vegetables	
• Sweet tarts	
• Cakes	
• Cookies	
• Soufflé	

10 pre-programmed dishes	
• Roast veal	4h 30
• Roast beef rare	3h 00
• Roast beef well done	4h 00
• Roast pork	4h 30
• Lamb pink	3h 00
• Lamb well done	4h 00
• Chicken	6h 00
• Small fish	1h 20
• Large fish	2h 10
• Yoghurt	3h 00

DOP1180X

60cm Multifunction Plus Pyroclean
Color Matrics
Corium Collection

- European Energy Labeling: A-10%
- Enamelite Cavity
- Enamelled Wire Side Racks
- Halogen lighting
- White back-lit Intelligent Touch Color Matrics programmer

Multifunction Plus - 9 cooking functions

- Automatic cleaning Pyrocontrol Plus
- Biogrill: 4 power level options
- Biogrill Plus: grill comes on automatically at the end of cooking
- Eolyse: cooking fumes are destroyed, leaving only the pleasant aroma of cooking
- Cool door with 4 panels of fully removable glass
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

4 cooking modes:

- Expert (9 cooking functions)
- Cooking Guide (50 recipes)
- I.C.S. (16 pre-programmed dishes)
- Low Temperature (10 pre-programmed dishes)

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray

60L

Dimensions of product (mm):
Actual: H598 x W594 x D595 (without handle)
Built in: H590 x W560 x D555



DOP1180X



Also available in Dark Pearl:
DOP1180B



DOP1150X

DOP1150X

60cm Multifunction Plus Pyroclean
Corium Collection

- European Energy Labeling: A-10%
- Enamelite Cavity
- Enameled Wire Side Racks
- Halogen lighting
- White LED back-lit Twin Encoder programmer

Multifunction Plus - 9 cooking functions

- Circulating heat / Combined heat / Eco / Fan grill with Rotisserie / High grill / Medium grill / Keep Warm / Defrost / Bread program

8 Low Temperature Cooking Guides

- Veal / Lamb / Beef / Pork / Poultry / Fish / Casseroles / Yogurts
- Automatic cleaning Pyrocontrol Plus
- Biogrill: 4 power level options
- Cool door with 4 panels of fully removable glass
- Child lock
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray

60L

Dimensions of product (mm):
Actual: H592 x W592 x D552 (without handle)
Built in: H590 x W560 x D555

DOP1140X

60cm Multifunction Plus Pyroclean
Corium Collection

- European Energy Labeling: A-10%
- Enamelite Cavity
- Enameled Wire Side Racks
- Halogen lighting
- White LED back-lit Twin Encoder programmer

Multifunction Plus - 9 cooking functions

- Circulating heat / Combined heat / Traditional / Fan grill with Rotisserie / High grill / Medium grill / Keep Warm / Defrost / Bread program

8 Low Temperature Cooking Guides

- Veal / Lamb / Beef / Pork / Poultry / Fish / Casseroles / Yogurts
- Automatic cleaning Pyrocontrol Plus
- Biogrill: 4 power level options
- Cool door with 4 panels of fully removable glass
- Child lock
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray

60L

Dimensions of product (mm):
Actual: H592 x W592 x D552 (without handle)
Built in: H590 x W560 x D555



DOP1140X

THE 45CM OVEN COLLECTION - MATCHING JEWELS FOR YOUR KITCHEN

The new Collection 45 is the winner today, combining performance & design in modularity harmony. Combination Steam Oven, Multifunction Plus Oven, Steam Oven, Microwave or Espresso Coffee Machine...this line of appliances both complementary and independent, featuring the same height – 45cm – truly a creation to meet all the culinary and aesthetical requirements.



THE 45CM OVEN COLLECTION

NEW POLY OVEN: BEST OF BOTH WORLDS

Combining Microwaves cooking into a multifunction oven with top and bottom grill, this new object of desire (DOM1145) offers exceptional functionality and energy savings (combi mode).

NEW COMBINED MULTIFUNCTION PLUS STEAM: CONCENTRATED FLAVORS WITHIN...

Combining in a single appliance all the expertise of the brand's traditional and superheated steam cooking, this new object of value - the DOS1180 - introduces pure elegance and extreme simplicity in your kitchen. To create the richest culinary variations, its electronic control panel offers a choice between Multifunction Plus to 7 other functions. Inspired by professional baking technique, steam combined with the oven technology does not require any additional and cumbersome mechanism. Simply fill the water tray located on the front which is lit with a subtle blue, and then choose your program. Combined Steam cooking offers two functions: an Expert Mode and a Cooking Guide. In Expert Mode, the oven operates all settings electronically. With the Cooking Guide, just make your selection from the top 15 manual and 11 automatic programs, then indicate the weight of your dish. Your oven determines and automatically manages all the parameters that paves the way to healthy cooking and nutrition.

MULTIFUNCTION PLUS PYROLYSIS OVEN: DE DIETRICH CULINARY EXCELLENCE...

With a capacity of 40 liters, DOP1145 reveals the same talents as its large 60 litres counterpart. Of the 8 functions offered by the Multifunction Plus Oven, the new «Bread» programme, you can expect soft, golden brown and crispy bread brought to your table daily fresh from the oven.

STEAM OVEN: THE ENSEMBLE OF AROMAS FROM THE KITCHEN...

By preserving vitamins and minerals, flavor, texture and color of food, steam cooking invents a new way of cooking. Steam Oven DOV1145 offers the unique cooking in which healthy and light dishes are unanimously appreciated.

INTEGRATED MICROWAVES: REAL MINIATURE OVENS.

In solo or combined, they are well designed to thaw food in record time, reheat or cook two large dishes simultaneously. Combining powerful grill 1750W and convection cooking, microwave DME1145 is also equipped with an ingenious cooking system: it offers ten different pre-programmed dishes selection.



Poly Oven DOM1145



Multifunction Plus Steam Assisted Oven DOS1180



Multifunction Plus Pyroclean Oven DOP1145



Steam Oven DOV1145



DME1140X



Also available in Dark Pearl:
DME1140B

DME1140X**Combination Microwave Oven****Corium Collection**

- Drop-down door
- Enamelite Interior Cavity
- 2 level cooking
- *Panted Quattro technology*
- Incandescent lighting
- White LED back-lit Twin Encoder programmer

Combination Microwave, 4 cooking functions

- Circulating heat 1600W
- Microwave 1000W – 10 levels
- 2 combined functions:
Grill + Microwave / Fan + Microwave
- Foldable Grill 1750W – 4 grill levels
- Microwave reheat – 2 levels
- Traditional cooking and combination
- Speed defrost
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Automatic Cooking by weight

- 10 pre-programmed dishes
White meat / Red meat / Fish / Poultry / Vegetable gratin / Fresh ready made dish / Frozen ready made dish / Pizza / Quiche / Tart

Automatic Defrosting by weight

- 2 programmes

Unique Selector

- Time Programmer
- Food Weight Programmer
- Selection of type of dish
- 60 minutes timer
- Delayed start

Accessories

- 1 integrated turntable: 36cm diameter (removable)
- 1 wire side rack
- 1 metal rack
- 1 glass tray (36cm Turntable)

40L

Dimensions of product (mm):

Actual: H456 x W592 x D628 (without handle)

Built in: H450 x W560 x D550



DOP1145X



Also available in Dark Pearl:
DOP1145B

DOP1145X**Multifunction Plus Pyroclean Oven****Corium Collection**

- European Energy Labeling: A-10%
- Enamelite Cavity
- Enamelled Wire Side Racks
- Halogen lighting
- White LED back-lit Twin Encoder programmer

Multifunction Plus - 9 cooking functions

- Circulating heat / Combined heat / Eco / Fan grill / High grill / Medium grill / Keep Warm / Defrost / Bread program
- Automatic cleaning Pyrocontrol Plus
- BioGrill: 4 power level options
- Cool door with 4 glass panels
- Child lock
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Accessories

- 1 flat safety anti-tip shelf
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray
- 1 x trivet stand

40L

Dimensions of product (mm):

Actual: H456 x W592 x D628 (without handle)

Built in: H450 x W560 x D550



Steam is evacuated before end of cooking.



Healthy cooking with no fats or seasonings.



Stainless steel interior with removable water reservoir.

STEAM OVEN

ONE APPLIANCE, MANY USES

De Dietrich first introduced the steam oven in the market in 1997. More than a decade later, the steam oven remains one of the best selling appliances, due to the immense benefits it offers. Look no further for introducing healthy cuisines into your home.

MINIMUM EFFORTS, MAXIMUM FLAVOURS...

As the food in the steam oven are enveloped in a "steam bath" instead of being immersed in water, the essential vitamins and minerals are retained. Compared to traditional cooking for vegetables, fish and meat, steam cooking is the most ideal cooking method as it can retains much more delicate nutrients, minerals and trace elements. Steam cooking is also the most ideal method for cooking fish as it fully retains the fatty acids or omega 3.

As steam cooking requires no oil or seasoning, you can savour fat-free food in its freshest and most natural taste!

PREPARE DIFFERENT CUISINES AT THE SAME TIME.

With the gentle steaming method whereby the flavours and aromas of the food are sealed in, you can prepare sweet and savory cuisines at the same time, without cross transfer of taste and aromas. Food requiring different cooking time can also be prepared together without over-cooking!

ADDITIONAL ACCESSORIES FOR 2 LEVEL STEAMING

The new optional stacking kit (KITVAPIX) which comprises of a metallic grid, stainless steel steaming tray and juice collector allow you to simultaneously cook 2 levels of food at the same time.



Optional stacking kit for 2 levels cooking!

DOV1145X

45cm Steam Oven Corium Collection

- Steam cooking
- Stainless steel interior with removable water reservoir
- Halogen lighting
- 1L Water reservoir
- White LED back-lit Twin Encoder programmer

Steam functions - 8 cooking temperatures

- 55°C - 100°C
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Accessories

- 1 x Stainless steel steaming steam cooking tray and juice collector
- 1 x metallic grid
- **Optional:** 2nd tier metallic grid with stainless steel steam tray and juice collector (Ref: KITVAPIX)

29L

Dimensions of product (mm):

Actual: H453 x W592 x D430 (without handle)

Built in: H450 x W560 x D550



DOV1145X

Also available in Dark Pearl:
DOV1145B

ONE APPLIANCE, MANY USES...



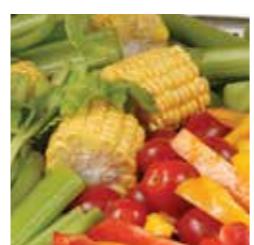
Cooking



Defrosting



Reheating



Blanching



Keep Warm



Rehydrating

PREPARE DIFFERENT CUISINES AT THE SAME TIME..

The De Dietrich steam oven is the ideal kitchen appliance as it allows you to do steam cooking of meat, fish, vegetables and gentle preparation of soup (without double-boiling), casseroles and desserts.

It is also ideal for gentle defrosting of meat and vegetables (without cooking), as well as reheating of food (food will not harden or dry up). The steam oven is also great for rehydrating dried fruits as well as to blanching fresh vegetables without losing the vitamins and minerals.

COMBI-STEAM OVEN



Combi-steam cooking for tender and moist meats!



Expert Program offers perfect cooking results



Homemade bread made easy

AN EXCLUSIVE CONCEPT

De Dietrich successfully brings you the best of both worlds by offering the benefits of steam cooking with traditional baking methods in the same multifunction oven to produce great tasting cuisines!

With a user-friendly electronic control panel offering up to seven different cooking functions selections, be spoilt for choice as you plan your next meal!

For fast and even cooking results, activate the Multifunction Plus function which will switch on the 3 heating elements (top, lower and fan) at the same time. Combine it with the Steam function which is inspired by professional cooking; for a diverse choice of cuisines!

STEAM COOKING TO BRING OUT THE BEST IN YOUR DISHES

The De Dietrich Combi Steam Oven features 2 types of programs: the Expert and the Culinary Guide, both of which guarantee perfect control and constant steam flow during cooking.

The Expert Program is for the experienced home chefs who prefer to control the various cooking parameters: traditional heat + steam, grill + steam, or fan cooking + steam.

The Culinary Guide is the ideal choice of budding home chefs who are time strapped – a choice of 15 recipes (apple tart, mushroom risotto,...) and 11 automatic programmes (poultry, meat, bread,...). All that is required for perfect cooking results is just an indication of the weight of the food to be cooked and the oven will automatically select the ideal cooking parameters (cooking temperature, cooking function, cooking duration and steam flow)! The new Combi Steam oven also eliminates the need for a tray of water in the oven to cook your cuisine in “bain-marie” style.

HOMEMADE BREAD

For great tasting homemade bread, just select the bread program in the Culinary Guide (traditional loaf or baguette) and indicate the weight of the dough. The ideal cooking duration and temperature are calculated automatically. You can even heat up bread which has already been baked to reinstate the crispy crust and soft interior texture!

AN EVER-MODERN DESIGN WHICH WILL NOT DATE

Glass and stainless steel combines to give the De Dietrich Combi Steam Oven an elegant, sleek aesthetic which fits into any kitchen. The water level indicator and the digital touch controls with a blue backlit add a modern and aesthetic feel to this innovative De Dietrich appliance, once again setting new values.

DOS1180X

Multifunction Plus Steam Assisted Oven
Corium Collection

- European Energy Labeling: A-10%
- Enamelite Cavity
- Enameled Wire Side Racks
- Halogen lighting
- 1L Water reservoir
- De-scaling indicator
- White LED back-lit Intelligent Touch Black & White matrix programmer



DOS1180X

Multifunction Plus - 7 cooking functions

- Automatic cleaning Pyrocontrol Plus Circulating heat / Combined heat / Eco / Fan grill / High grill / Low grill / Keep Warm
- Pyroclean with Pyro-Turbo
- Biogrill: 4 power level options
- Moisture selection from: 40% - 80%
- Cool door with 4 panels of fully removable glass
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display

Steam Assisted – 4 cooking functions

- Circulating heat + Steam
- Combined heat + Steam
- Fan grill + Steam
- Culinary guide: 12 recipes / 13 Automatic programs

Accessories

- 1 flat safety anti-tip shelf
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray
- 1 x trivet stand

40L

Dimensions of product (mm):

Actual: H456 x W592 x D628 (without handle)

Built in: H450 x W560 x D550

MICROWAVE OVEN

FUNCTIONALITY MEETS AESTHETICAL APPEALS

Designed to fit in any kitchen configuration or as a stand-alone appliance, the new 26L microwave oven is designed for everyday use and easy access.

Equipped with state of the art technology such as the Quattro system with the "diamond" diffuser which delivers fast and even cooking results! In addition to the defrosting mode, there are also 6 cooking modes and 3 memory programmes. With the optional grill, fast and even cooking is a breeze!

PIZZA DISH

A specially designed accessory for making the first crispy pizza. The curved backwall of the oven cavity and the large 32cm turntable accommodates large dishes for fast and even cooking.



Crispy Pizzas can be easily achieved on the new DME1129



32cm Turntable

THE GRILL QUARTZ 1200 WATTS:

With a powerful 1200W Quartz grill that promises fast browning, you can easily prepare dishes that were traditionally cooked in an other. The fast rise of temperature allows homogeneous distribution of heat.



DME1129X

38CM CORIUM PLATINUM MICROWAVE OVEN WITH GRILL

- Stainless Steel Cavity
- Microwave + grill
- 1200W halogen quartz grill
- Incandescent lighting
- 3 Grill levels (Low, Medium, High)
- 3 Memory functions
- Microwave 900W – 6 levels
- Speed defrost
- 60 minutes timer
- Delayed start
- 4 microwave entries and diamond shaped diffuser

Capacity: 26L

DME1135X

Solo Microwave Oven
Corium Collection

- Drop-down door
- Enamelite Interior Cavity
- 2 level cooking
- Patent Quattro technology
- Incandescent lighting
- White LED back-lit Twin Encoder programmer



DME1135X



Also available in Dark Pearl:
DME1135B

Microwave

- Microwave 1000W – 10 levels
- 4 Microwave output waves
- Speed defrost
- Animated Multistart Program with recommended temperatures, shelf level and illuminated display
- 60 minutes timer
- Delayed start

Accessories

- 1 integrated turntable: 36cm diameter (removable)
- 1 metal rack
- 1 glass tray

40L

Dimensions of product (mm):

Actual: H456 x W592 x D628 (without handle)

Built in: H450 x W560 x D550

MULTIFUNCTION PLUS CATALYTIC OVEN



DOC1110X

DOC1110X

60cm Multifunction Plus Catalytic
Corium Collection

- European Energy Labeling: A-10%
- Enamelite Cavity
- Enameled Wire Side Racks
- Halogen lighting
- White LED back-lit Electronic Encoder programmer

Multifunction Plus - 8 cooking functions

- Circulating heat / Combined heat / Eco / Fan grill with Rotisserie / High grill / Low grill / Keep Warm / Bread program
- Super clean catalytic function
- Electronic temperature control to the nearest degree
- Catalytic cleaning with catalytic liners
- 3 ventilated glass panels of fully removable glass
- Electronic LCD digits display

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves
- 1 x 45mm deep drip tray with grid
- 1 Lissium baking tray

60L

Dimensions of product (mm):

Actual: H598 x W594 x D595 (without handle)

Built in: H590 x W560 x D555





DOE3910X

DOE3910X
90cm Multifunction Enamel Oven
Corium Collection

- European Energy Labelling: A
- Enamelite Cavity
- Chrome Wire Side Racks

Multifunction - 9 cooking functions

Circulating heat / High grill + spit / Medium grill / Bread /

Combined heat / Warming pulse / Traditional Eco /

High grill / Pulsed defrost

• Electronic temperature control to the nearest degree

• Knob control

• Glass door with 3 panels of removable glass

• Ventilated door

• Auto stop feature

Accessories

- 1 rotisserie with shelf support
- 2 flat safety anti-tip shelves

72L

Dimensions of product (mm):

• Actual: H596 x W896 x D544

• Built in: H580 x H865 x D560

DWD1129X
60 Litres Stainless Steel Warming Drawer
Corium Collection

- For rapid reheating of cups, saucers, bowls, plates etc
- Height 29cm
- Volume: 60 litres, holds 40 large dishes, 60 bowls or 120 small coffee cups
- Fan heating
- Temperature can be adjusted from 30°C to 70°C
- 90 minute timer
- Door with "Quadro" rail system and automatic closing
- Possible loading up to 20kg
- Anti-slide removable felt mat drawer liner



DWD1129X

DWD1114X
29 Litres Stainless Steel Warming Drawer
Corium Collection

- For rapid reheating of cups, saucers, bowls, plates etc
- Height 14cm
- Volume: 24 litres, holds 20 large dishes, 30 bowls or 80 small coffee cups
- Fan heating
- Temperature can be adjusted from 30°C to 70°C
- 90 minute timer
- Door with "Quadro" rail system and automatic closing
- Possible loading up to 20kg
- Anti-slide removable felt mat drawer liner

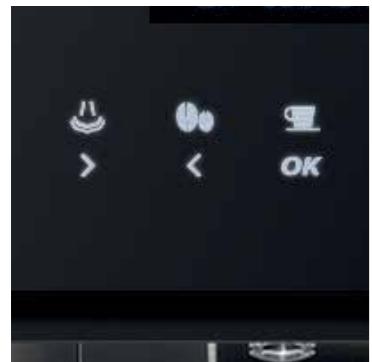


DWD1114X

Dimensions of product (mm):
 Actual: H140 x W592 x D545
 Built in: H135 x W542 x D550



Also available in Dark Pearl:
 DWD1114B



Adjustable coffee fineness for the perfect brew



User friendly electronic display



The frothing system precisely mixes steam and air to quickly froth milk for cappuccinos or lattes

ESPRESSO COFFEE MACHINE

NEW ART OF LIVING, ELEGANTLY CRAFTED

There is nothing like a fine cup of coffee. A coffee connoisseur knows what makes the perfect brew: De Dietrich's fully automatic espresso machine is the answer for those who appreciate the perfect cup of coffee.

"Perfect" is an entirely subjective thing which is why De Dietrich coffee machine allows you to have that freedom of expression as you decide the grinding fineness, quantity and temperature of water and coffee. Making the best tasting coffee to your individual preference, whether its espresso, café latte or cappuccino will involve starting with freshly ground coffee beans, using clean water with the correct water temperature and striking the right balance between them.

ABSOLUTE PERFECTION EVERY SINGLE TIME

Sapphire-blue intelligent touch controls with complete automatic function offer operation simplicity in brewing the perfect cup of coffee. At the touch of your fingertips, you can set the strength and quantity of your coffee. You can also adjust the fineness of your coffee grind and temperature of the water.

The new De Dietrich espresso machine comes equipped with a 15-bar pump system, which provides optimal temperature and pressure for extracting great-tasting espresso. And together with its frothing system, the unit's steam nozzle precisely mixes steam and air to quickly froth milk for cappuccinos or lattes.



DED1140X

Built-In Coffee Machine
Corium Collection

- Intelligent Touch Control
- Fully automatic
- Clear text display
- Pump pressure: 15 bars
- Automatic cappuccino and automatic coffee with milk
- 7 programming modes
- Coffee temperature
- Water quantity depending on cup size
- Fineness of coffee grind



DED1140X

THE NEW DE DIETRICH ESPRESSO MACHINE; OFFERING YOU THE IDEAL FEATURES TO BREW THE PERFECT CUP OF COFFEE

Consider the following for a perfect brew:

1) GOOD QUALITY & FRESH COFFEE BEANS

• Select the freshest, best quality beans available

Beans that have been sitting in the chutes waiting for sale may be exposed to air; always ensure you purchase fresh beans from coffee specialists.

• Purchase enough for your lifestyle

Coffee beans are a perishable item which begin to lose flavors if not stored properly or used quickly after roasting. Do not stock up on coffee beans.

• Freshness

To maintain their rich flavour, store your coffee at room temperature in an opaque, airtight container.

2) WATER & WATER QUANTITY

• Water Quantity

Measure 10g of coffee beans to 180ml of water. To adjust the strength of your coffee, add water after brewing.

• Water

Fresh, good-tasting water is an essential component in brewing a great cup. If your local tap water tastes fresh and pure, then it's likely to make a good cup of coffee. Otherwise, consider using filtered or bottled water.

• Water Temperature

Espresso should be made with water temperature of between 80°C to 85°C. If the temperature is too hot for quality espresso brewing, the result can be a "scaled" coffee, a bitter tasting drink and the absence of fine crema.

De Dietrich Espresso Machine provides a selection of water and steam temperature settings.

3) GRIND

For a fresher cup, grind your beans just before brewing. Your brewing method will determine how your coffee should be ground; coarse for a press, medium for brewed coffee, fine for espresso.

De Dietrich Espresso Machine offers you an adjustable grinding level.

4) PUMP PRESSURE

Pressure produced by the pump is given a value which is called a 'bar'. In order for good espresso to be produced, the pump must be able to produce at least 9-bar of pressure.

Espresso made with pump machines (commonly used in all coffee joints) tend to be more intense in flavour and aroma. However, pump pressure has no effect on how well your espresso machine will produce steamed milk or foam.

De Dietrich Espresso Machine has a 15-bar pump pressure for intense coffee flavour and aromas!



HOB COLLECTION

- 62** INDUCTION HOBS
- 67** 93CM INDUCTION HOBS
- 68** 80CM INDUCTION HOB
- 68** 65CM INDUCTION HOBS
- 70** VITROCERAMIC HOBS
- 72** GAS HOB
- 76** DOMINO HOBS



INDUCTION: A PERSONIFICATION OF DE DIETRICH'S AVANT GARDE TECHNOLOGY



INDUCTION HOBS

DE DIETRICH INDUCTION: DESIGN, INNOVATION AND PERFECTION.

Exclusive design, sleek black full glass, outlined by a new stainless steel bevelled frame at the front and back...De Dietrich offers you a full complete collection of induction hobs, available in widths of 90, 80, 65, 38 and 30cm. Be enthralled by the new avant-garde design and technology from the brand that first introduces induction cooking technology to the culinary world in the early 80s...

FREEDOM OF EXPRESSION!

De Dietrich has taken induction cooking to a higher level, making full use of its expertise: its hob can now be adapted to users' needs. Having to choose between 3 or 4 zones is a thing of the past! The "Continuum" hob offers the user an adaptable cooking zone which can be used independently for 2 cookware or together for 1 large cookware or 3 small cookware.

CONTINUUM: LIMITLESS COOKING POSSIBILITIES!

Nothing is impossible with the "Continuum" zone: either one large cooking pot (casserole dish, fish kettle, etc) or several smaller cookware can be used on this "Continuum" zone (40cm x 23cm), the most powerful on the market (4.6kW). It's up to you: a single setting for the entire zone or two different settings to control 2 autonomous zones. The easy-to-use and functional control panel features intelligent touch controls with zone markings and includes 4 timers.

NEW USER-FRIENDLY INTERFACE

Cooking is a pleasure on the new De Dietrich induction hobs collection equipped with Intelligent Touch Controls. Offering easy-to-read displays, functions and timer controls dedicated to each individual zone, cooking is a breeze on the induction hobs!

EXTREME PRECISION AND INCOMPARABLE FINE SETTINGS

Certain delicate recipes need very gentle cooking in a bain marie. Other foods like pasta or gnocchi need bringing to the boil rapidly and then reducing down. The success of De Dietrich induction hobs is down to the hobs having the most flexible temperature control, ranging from the gentlest at 50W to the most powerful at 4600W. As well as finely-tuned temperature controls, all hobs have direct access power levels of simmer, boil or fry, which allow you to choose the ideal power level.



Design, Innovation & Perfection



Freedom of Expression



Limitless cooking possibilities



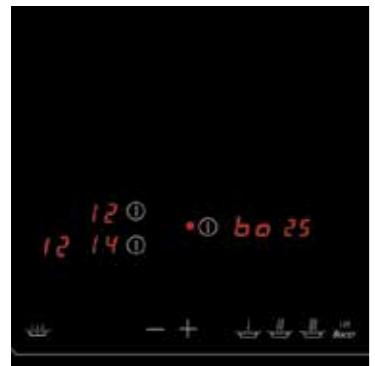
Continuum Inductors Layout



The Twin Slider



Zone of an Exceptional Virtuosity



Boost

THE TWIN SLIDER: A NEW INTERFACE TO ACCESS FOR EASE OF COOKING

The end product of a revolutionary technology, the De Dietrich induction hobs with slider controls allow a one touch access to the heat settings and programming functions.

- **Twin Slider Mode 1 allows you to select cooking functions:** a simple lateral sliding the finger on the interface provides immediate to the desired heat settings (from 1 to 15) and three direct access and boost function.
- **Twin Slider Mode 2 is dedicated to the time setting functions:** -the same way, to quickly select the cooking time and 3 direct access to pre-programmed cooking time (3'-8'-11').

ZONES OF AN EXCEPTIONAL VIRTUOSITY!

With up to 4.6kW power for the large cooking zones: the De Dietrich induction cooking zones are the most powerful on the market! The great chefs are unanimous: while precision determines the success of any recipe, a rapid rise in temperature and power levels are also important factors. These qualities are exclusive to the De Dietrich induction collection.

"BOOST": MAXIMUM POWER AT YOUR FINGERTIPS

This function means that maximum power can be accessed instantaneously, a real bonus when it comes to cooking medium rare steak which is well browned on the outside and deliciously tender on the inside. De Dietrich "Boost" is far superior, as the boost level is maintained longer with no loss of power.

NEW "BOIL" FUNCTION: PASTA COOKING MADE EASY!

This new function allows water to be boiled and kept at boiling point for food like pastas and risottos. Simply select the water volume settings between 0.5 and 0.6 litres. Once the water boils, a short beep will sound and you can add in your ingredients to be cooked; a boiling point will be maintained for the next few minutes until your food is ready!

DIRECT ACCESS FUNCTION: INGENIOUS SPEED COOKING...

Each of the induction hob zones has a dedicated intelligent Touch control and a 99 minutes independent electronic timer. Among the fifteen adjustable power levels, three are pre-programmed on "Maxi", "Flash Cooking" and "Simmer" to directly access the required temperature. On selected models, you can even personalise these direct accesses by reprogramming the three power levels that you most frequently use. A new "Memo" function allows you to record, from the start to finish, your selected power level and cooking duration: which you could then replicate each time you repeat the same recipe – a much appreciated feature for the preparation of pastas or the delicate preparation of a sauce or caramel.

NEW ELASPED TIME AND POWER TRACKER FUNCTIONS:

CONVENIENCE AT YOUR FINGERTIPS

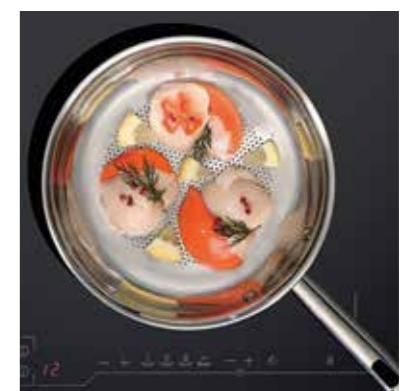
On selected models, these new user-friendly features made cooking a breeze. The display will reflect the elapsed time since the last power adjustment, so you can effectively monitor your cooking process for recipes that calls for precise temperature controls. The intelligent Power Tracker function means that when you move the cookware from one zone to another, the current power setting and timer set for the current zone will automatically be transferred to the zone the cookware has been moved to.

USER FRIENDLINESS

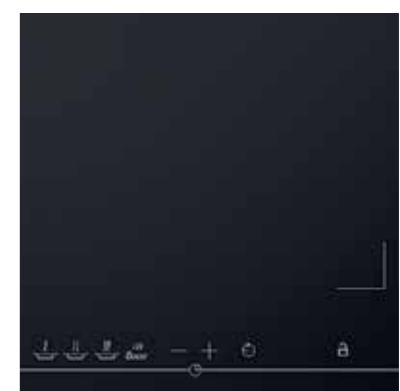
A 'clean lock' allows you to lock the control panel for cleaning or wiping off stains without affecting the cooking parameters.



Power Tracker



Memo function



Clean lock

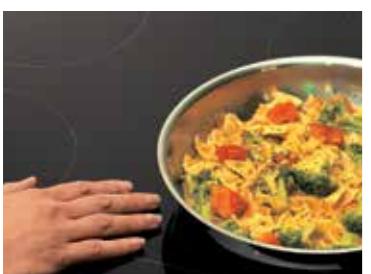
INDUCTION HOB



Fits sleekly into any kitchen!



Minimal cleaning efforts



Cool cooking surface



Easy Clean

UNEQUALLED CULINARY PERFORMANCES, UNPARALLELED MINIMAL CLEANING!

Only induction is capable of giving you the instant power you desire together with perfectly homogeneous heat distribution, at the touch of a finger. This technology is based on the simple principle of magnetism, where an inductor underneath the glass surface creates a magnetic field when a suitable pan is placed on the zone. This starts the production of heat, without energy loss and with maximum output. Twice as fast as any other cooking methods, it is also the most economical and energy efficient.

And for maintenance, a simple wipe with a sponge is sufficient to clean the cooking area. As heat is only produced at the point of contact between the saucepan and the cooking zone, any spills do not burn or stick on to the glass surface.

To heat 2 litres of water from 20°C to 95°C

	Output power	Achieved power	Energy efficiency	Time to boil	Energy consumption	Time for surface to cool down to 60°C
Gas	3.5 kW	1.75 kW	50 %	8min 18s	390 W	13min 20s
Solid plate	2 kW	1.10 kW	55 %	9min 50s	320 W	49min
Vitroceramic	2.2 kW	1.32 kW	60 %	9min	270 W	24min
Induction	2.8 kW	2.52 kW	90 %	4min 46s	225 W	6min 10s
De Dietrich Induction		The most powerful		The fastest	The most economical	The safest

TEN INCOMPARABLE SAFETY FEATURES, FOR TOTAL PEACE OF MIND!

The De Dietrich Induction collection boasts of the most innovative safety mechanisms. Exclusive to De Dietrich, the "Anti-overheat" safety feature limits the temperature under the cooking zone to 300°C. Oil (which catches fire at 320°C) for example, remains at a constant temperature without risk of igniting. Another safety automatically cuts off the power on the zone in case of liquid overflowing. The "Automatic-Stop System" cuts off the hob if cooking exceeds the usual duration, to protect the cookware. The residual heat indicators appear when the temperature of the cooking zone surface stay above 60°C. A "Child Lock" function prevents any accidental startups, especially by children. The new 'Clean' lock function is an added feature to prevent any accidental startup while cleaning. These are reinforced by the "Automatic pan detection" safety feature which ensures the hob only work when it detects a magnetic cookware on the cooking zone. The "Small object detection" feature also ensures that small object such as a fork or spoon is not detected as cookware gets heated up; the induction only starts when in contact with metal surfaces exceeding 10cm in diameter.

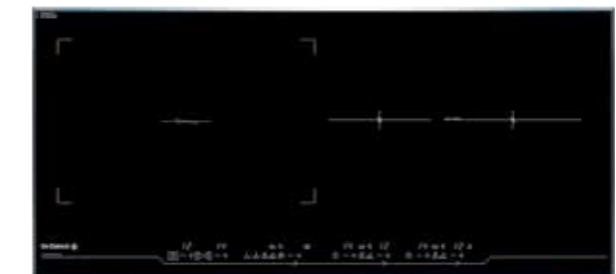
Finally, signals notify you when a case of weak voltage or bad connection is detected. The surge protection also prevents damage to the electronic circuits of your hobs in the event of a power surge.

93CM INDUCTION HOBS

DTI1089V

93cm 4 Zones With Continuum Induction Hob
Corium Collection

- Beveled edges
- Intelligent touch control
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 independent zones with Continuum Zoneless Continuum left: 40cm x 23cm 4600W Right Centre: 16cm 2200W Right: 23cm 3200W Total hob power: 7200W
- 4 Boosters
- Start control
- Elapsed timer
- Power tracker
- Boil function
- 4 x 99 minutes independent timer
- Dedicated locking touch with cleaning function
- 10 safety features



DTI1089V

Dimensions of product (mm):

Actual: H64 x W930 x D440

Built in: H64 x W900 x D410

DTI1049X

93cm 5 Zones With Continuum Induction Hob
Corium Collection

- Stainless steel "bevelled" frame
- Intelligent touch control
- 5 independent zones with Continuum Zoneless Continuum left: 40cm x 23cm 4600W Centre: 28cm 4600W Rear right: 16cm 2200W Front right: 23cm 3200W Total hob power: 11800W
- 3 adjustable direct access levels per zone: 4 – 8 – 15
- 5 boosters
- Start control
- 5 x 99 minutes independent timer
- Elapsed time
- Power tracker
- Boil function
- 15 power levels per zone
- Dedicated locking touch with cleaning function
- 10 safety features



DTI1049X

Dimensions of product (mm):

Actual: H64 x W931 x D520

Built in: H64 x W900 x D490

80CM INDUCTION HOB



DTI1008X

DTI1008X

80cm 4 Zones Induction Hob

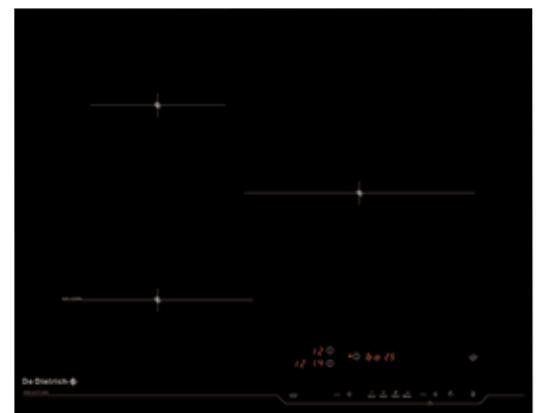
Corium Collection

- Stainless steel bevelled top and bottom frame
- Intelligent touch control
- 4 independent zones
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 Boosters
- Elapsed timer
- 4 x 99 minutes independent timer
- Dedicated locking touch with cleaning function
- 10 safety features

Dimensions of product (mm):

- Actual: H64 x W783 x D520
- Built in: H64 x W570 x D490

65CM INDUCTION HOBS



DTI1116X

DTI1116X

65cm 3 Zones With Continuum Induction Hob

Corium Collection

- Beveled edges with stainless steel trimmings
- Intelligent touch control
- 3 independent zones
Front left: 23cm 3200W
Rear left: 16cm 2200W
Center right: 28cm 4600W
Total hob power: 7200W
- Direct access to Boost
- 3 boosters
- 3 x 99 minutes independent timer
- 3 levels of adjustable quick access functions
- Power tracker
- Elapsed time function
- Adjustable quick boil function

Features

- 15 power levels per zone
- Dedicated locking touch with cleaning function
- 10 safety features
- New serigraphy design

Dimensions of product (mm):

- Actual: H64 x W650 x D520
- Built in: H64 x W560 x D490

65CM INDUCTION HOBS



DTI1053X

DTI1053X

65cm 4 Zones With Double Continuum Induction Hob

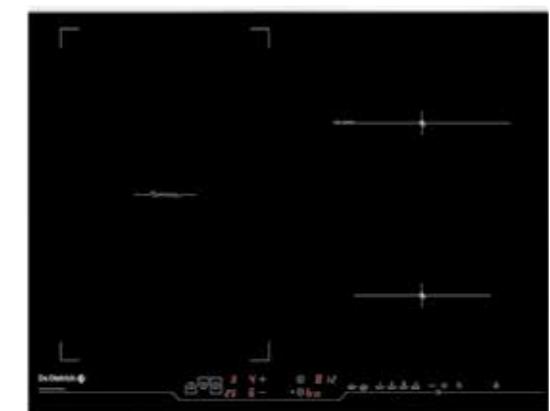
Corium Collection

- Stainless steel bevelled frame
- Power Tracker
- Touch control
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 independent zones with Continuum Zoneless
- 2 independent zones
Left: 40cm x 23cm 4600W
Right: 40cm x 23cm 4600W
Total hob power: 7200W
- 15 Power levels per zone
- Start control
- Elapsed timer
- 4 x 99 minutes independent timer
- Dedicated locking touch with cleaning function
- 10 safety features

Dimensions of product (mm):

Actual: H64 x W650 x D520

Built in: H64 x W560 x D490



DTI1043X

DTI1043X

65cm 4 Zones With Continuum Induction Hob

Corium Collection

- Stainless steel bevelled frame
- Intelligent touch control
- 4 independent zones with Continuum Zoneless
- 3 independent zones
Left: 40cm x 23cm 4600W
Front right: 16cm 2200W
Rear right: 23cm 3200W
Total hob power: 7200W
- 15 Power levels per zone
- 3 Adjustable direct access levels per zone: 4 – 8 – 15
- 4 Boosters
- Boil function
- Dedicated locking touch with cleaning function

Dimensions of product (mm):

Actual: H64 x W650 x D520

Built in: H64 x W560 x D490



VITROCERAMIC HOB

SPEEDRING COOKING ZONES

When you want to gently simmer or boil large amounts of liquid, the radiant cooking zones show all their talents in providing the precise temperature for your cooking pleasure.

EVERY COMFORT AND FLEXIBILITY FOR LARGE SCALE COOKING

With 12 cooking positions per zone, the temperature is expressed to the nearest degree to enable you to cook all your recipes to perfection. For cooking requiring precision, you have direct access to boil, fry or simmering power levels.

Beyond these performances, De Dietrich bears testament to its high security features. An unequalled safety device equips its whole collection with the most innovative automatic stop feature which automatically cuts the electrical supply if the hob abnormally overheats. This removes the risk of oil igniting. The residual heat indicator lights remain visible for as long as the surface temperature remains above 60°C. And a "child lock" safety feature prevents accidental start-up, especially by children or when you want to clean the hob.



Speed ring cooking zone



Radiant zone for even cooking

DTV1124X

65cm Vitroceramic Black Surface

Corium Collection

- Stainless steel bevelled frame
- 3 Radiant zones

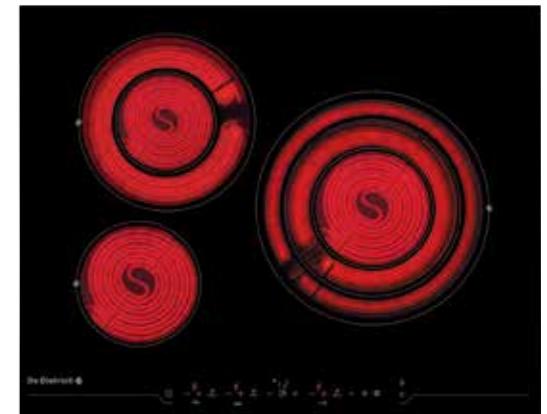
Front left:	16.5cm	1200W
Rear left:	23cm	2200W
	14 / 23cm	750W / 2200W
Centre right:	30cm	2700W
Total power:		6100W

- Front knob controls
- 12 Power levels
- 2 Safety features
- On/off light
- 3 residual heat indicators

Dimensions of product (mm):

Actual: W650 x D520

Built in: H59 x W560 x D490



DTV1124X

DTV1103X

65cm Vitroceramic Black Surface

Corium Collection

- Stainless steel bevelled frame
- Electronic knob control
- 4 Independant Radiant zones

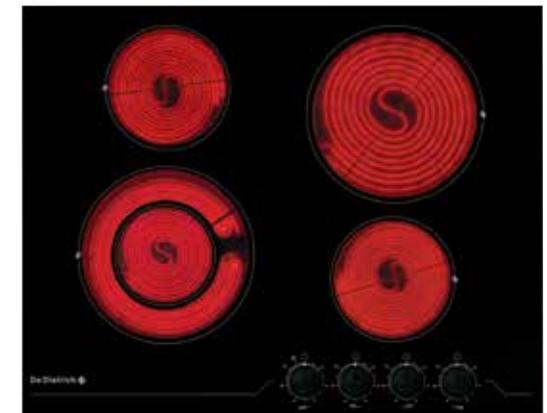
Front right:	16.5cm	1200W
Rear right:	23cm	2500W
Front left:	14cm / 23cm	750 / 2200W
Rear left:	16.5cm	1200W
Total power:		7100W

- Front knob controls
- 12 Power levels
- 2 Safety features
- On/off light
- 4 residual heat indicators
- 1 Booster Zone

Dimensions of product (mm):

Actual: H59 x W650 x D520

Built in: H59 x W560 x D490



DTV1103X

DESIGN ELEGANCE MEETS FUNCTIONALITY: DE DIETRICH OFFERS A NEW COLLECTION OF GAS HOBS TO OFFER YOU THE BEST OF BOTH WORLDS:

Strong, powerful Asian style cooking with elegant French-inspired designs. The bold use of black glass coupled with the strong stainless control panels add a new statement to your kitchen.



GAS HOB

COOKING WITH GAS IN ABSOLUTE SAFETY

In the event of the flame accidentally extinguishing, the thermocouple, located by the burner, automatically cuts the gas supply to prevent any leak. This gas safety cut off happens within one second of the flame being extinguished. Incomparable levels of safety features are provided to ensure your peace of mind.

DIFFERENT SIZES OF COOKING ZONE TO EXERCISE YOUR CULINARY TALENTS.

The power of the burners varies from 850W auxiliary cooking burner, ideal for simmering a stew, to the 3600W triple crown wok burner which enables you to experiment recipes from around the world.

COMFORT TAKES ON A WHOLE NEW DIMENSION

At 65cm, our toughened glass hobs give you a 8% more workspace, but still fit a standard 60cm cut-out. Sitting on exclusive stainless steel bevelled edges' frame, the hobs are beautifully stylish and bring a contemporary look to a traditional hob.

AN ERGONOMIC COOKING SPACE, WITH SIMPLE MAINTAINENCE

Redesigned to guarantee maximum stability, the individual pan supports on the glass hobs or multi-pan supports on the enamel hobs are made of cast iron finish for durability. Special design work holders are also available for the wok burner zone.



Thermo couple safety





DTG796XA

Technical Specifications:

Voltage (V): 220 - 240

Amperage (A): 10

Dimensions of product (mm):

Actual (mm): H106 x W900 x D510

Built In (mm): H47 x W860 x D480

Net weight (kg): 20.8

Gross weight (kg): 22.8



DTG1175XA

DTG796XA

90cm 5 Burner Black Glass Gas Hob

Corium Collection

- Stainless Steel Frame with Ceramic Glass
- Burner power

Left (wok) : Double ring	5000W
Front right (auxiliary):	1000W
Rear right (rapid):	3000W
Rear centre (semi rapid):	1750W
Front centre (semi rapid):	1750W
• Total power :	12500W
• Gas safety cut-off	
• Cast iron wok support and burner caps	
• Integrated ignition	

DTG1164XA

65cm 4 Burner Black Glass Gas Hob

Corium Collection

- 4 gas burners
- Burner power

Left front (wok) : Triple crown ring	3800W
Front right (auxiliary):	1000W
Rear Left (semi rapid):	1750W
Rear Right (semi rapid):	1750W
Total power of:	8,300 W
- Stainless steel boarder
- Front knob controls
- Integrated single turn knob Ignition
- Cast iron trivets
- Gas safety thermocouple
- Recess (mm): H 47 x W 560 x D 480



DTG1164XA

DTG1175XA

72cm 5 Burner Black Glass Gas Hob

Corium Collection

- 5 gas burners
- Burner power

Left (wok) : Triple crown ring	3800W
Front right (auxiliary):	1000W
Rear right (rapid):	3000W
Rear centre (semi rapid):	1750W
Front centre (semi rapid):	1750W
Total power of:	11,300 W
- Stainless steel boarder
- Front knob controls
- Integrated single turn knob Ignition
- Cast iron trivets
- Gas safety thermocouple
- Recess (mm): H 47 x W 560 x D 480



FOR EVERY DIVERSE CULINARY NEED!

CUSTOMISED COOKING FOR ALL TYPES OF DISHES

De Dietrich domino hobs are small cooking units (38cm & 30cm wide) for a “mix and match” style of cooking. French, Australian or Asian style cooking... your imagination will know no limits. There is an ideal hob combination for all your culinary creations.

A REMARKABLE CHOICE

The De Dietrich domino collection is made up of 10 domino hobs. Each hob is made of black glass ceramic set in a stainless steel frame. You can choose either intelligent touch controls for a modern look, or control knobs for a professional look.

The De Dietrich domino hob collection consists of 3 induction hobs (including 1 wok), 2 gas hobs (1 in 38cm and 1 in 30cm), 1 vitroceramic hob (30cm), 1 lava rock grill, 1 deep fryer, 2 “world cuisine” hobs: plancha and teppan-yaki; each offering you the best features for your culinary expressions.

DOMINO HOBS

“CONTINUUM” INDUCTION (DTI1041X): OFFERING YOU THE BEST OF BOTH WORLDS!

This hob gives the option of using either a single zone (40cm x 23cm) at its most powerful (4600W) for fish kettles or large cooking pots or two independent zones with two different cookware and settings, thanks to the two groups of autonomous induction units. With a choice of using the induction hob as a single (can accommodate a single big fish pot or 3 small pots) or 2 different zones.

WOK INDUCTION (DTI1032X): FOR AUTHENTIC ASIAN CUISINES.

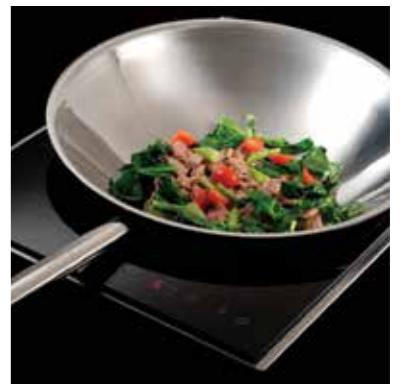
With a distinguishing feature of a concave glass surface of 38cm, for use with the supplied cookware – you will be impressed by its exceptional cooking performances whereby the heat is evenly spread from the center of the wok; allowing you to achieve the most effective Asian wok cooking!

TEPPAN YAKI (DTG1118X): SHOWCASE YOUR CULINARY TALENTS...

Cook like the Japanese chefs: grill shrimps, meats, stir fry vegetables on the teppan yaki with ease and without fats! The ideal non stick surface is also evenly heated to allow you to prepare a variety of cuisines at the same time. The cast iron plate on the plancha can heat up to 270°C, for fast searing of meats (browned on the outside, juicy on the inside) and seafood!

DEEP FRYER (DTE1158X): CRISPY BITES IN NO TIME!

Equipped with a double thermostat with electronic temperature regulation, the new deep fryer allows you to enjoy fresh crispy dishes in an instant. The oil residue are prevented from oxidation, hence only fresh tasting food. The monoblock tub is easy to clean and remove.



Wok Induction: Comes with a Demeyere Cookware for even cooking.



Continuum: Use as a single or double zone!



Wok Induction and Teppan Yaki:
For authentic Asian cuisines.

38CM DOMINO HOB



DTI1032X

DTI1032X

38cm Domino Concave Wok Induction Hob
Corium Collection

- Stainless steel bevelled frame on front and back
- Intelligent touch control
- Wok zone: 3000W
- 1 Booster
- 1 direct access
- 9 Power levels
- Dedicated 99 minutes timer
- Dedicated locking touch
- 7 safety features
- Supplied with Wok

Dimensions of product (mm):

Actual: H117 x W380 x D520
Built in: H117 x W340 x D490



DTI1041X

DTI1041X

38cm Domino Continuum Induction Hob
Corium Collection

- Stainless steel bevelled frame on front and back
- Intelligent touch control
- Continuum zone: 40 x 23cm
- Hob power: 4600W
- 15 Power levels
- Direct access to Boost
- 1 booster
- 2 x 99 minutes independent timer
- Elapsed timer
- Boil function
- Dedicated locking touch with cleaning function
- 10 safety features

Dimensions of product (mm):

Actual: H61 x W380 x D520
Built in: H61 x W340 x D490



DTG1118X

DTG1118X

38cm Domino Continuum WOK Burner Hob
Corium Collection

- Domino hob with stainless steel frame
- 1 Triple crown brass burner 6100W
- Integrated single turn knob Ignition
- Gas safety thermocouple
- Comes with a support WOK
- Dual control operation (inner and outer flame)
- Recess (mm): H 51 x W 350 x D 490

Dimensions of product (mm):

Actual: W380 x D520
Built in: W340 x D490

DTE1158X

38cm Professional Domino Deep Fryer
Corium Collection

- Stainless steel bevelled frame on front and back
- Stainless steel front knob controls
- Total power: 2200W
- Temperature control – up to 200°C
- 15 minutes mechanical timer
- Power on indicator
- Safety thermostat
- Delivered with stainless steel cover

Dimensions of product (mm):

Actual: H202 x W380 x D520
Built in: H202 x W340 x D490



DTE1158X

DTE1168X

38cm Professional Domino Stainless Steel Teppan Yaki
Corium Collection

- Stainless steel bevelled frame on front and back
- Stainless steel front knob control
- Juice and gutter on perimeter
- Total power: 2500W
- Temperature control – up to 250°C
- Power on indicator
- Residual heat Indicator
- 2 residual heat indicators

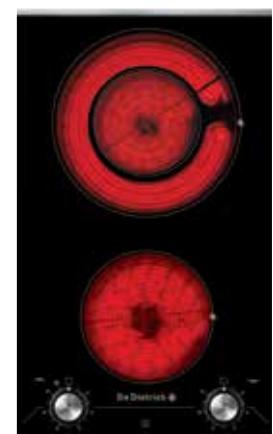
Dimensions of product (mm):

Actual: H82 x W380 x D520
Built in: H82 x W340 x D490



DTE1168X

30CM DOMINO VITROCERAMIC HOB



DTV1101X

DTV1101X

30cm Vitroceramic Domino Hob
Corium Collection

- Stainless steel bevelled frame
 - Stainless steel front control knobs
 - 2 Radiant zones
- | | | |
|------------------|-----------|--------------|
| Front radiant: | 16.5cm | 1200W |
| Rear radiant: | 14 / 23cm | 750W / 2200W |
| Total hob power: | 3400W | |

- Front knob controls with 2 residual heat indicators
- 12 Power levels
- Power 'On' Indicator with 2 Safety features

Dimensions of product (mm):

Actual: H53 x W308 x D518
Built in: H53 x W265 X D490



HOOD COLLECTION

- 82** HOODS
- 84** DOWNDRAFT HOODS
- 86** CONCEALED HOODS
- 87** CANOPY HOODS



Slient operation



Touch Control



Baffle Filters



Aluminium Filters

HOODS

THE ASPIRATION - FROM KNOW-HOW TO INNOVATION

Forms borrowed from the contemporary art...Marriage of glass, stainless steel, aluminium...the new De Dietrich Hoods collection showcases its futuristic technology more than ever, with its perfect alliance of design, know-how and innovations. Conceived with the finest quality materials and in perfect coordination with the hobs and ovens collection, the new De Dietrich hoods are more intuitive, intelligent and silent...

HIGH SUCTION POWER

During cooking, the volume of air in the kitchen must be renewed on average 10 to 12 times per hour. The new De Dietrich hoods collection ranges in power from 630m³/h to 1290m³/h so there is something to suit every requirement.

A simple calculation can be done to establish the necessary airflow: volume of the room multiplied by 10. For fast cooking which produces a lot of cooking fumes, an extra reserve should also be allowed for. For example: a room with a volume of 30m³ (12m² of surface and 2.5m height) requires a minimum 300m³/h hood.

SILENCE INSIDE

The De Dietrich hood collection features ultra quiet appliances. Sound levels vary with the design of the hood, its installation and airflow – generally the longer the ducting, the noisier the hood.

EXTRACTION OR RECYCLING

The most effective way to use a hood is in extraction mode with the hood connected to an external wall so all steam and cooking fumes are extracted outside through the ducting.

For those kitchens where outside extraction isn't an option, De Dietrich hoods can be supplied to operate in recycling mode. Air flow is passed through carbon filters which absorb the cooking fumes before recycling clean air back into the kitchen.

FILTERS

- **Metal grease filter:** All De Dietrich grease filters are stainless steel and contain a special mesh which captures and locks away the grease from cooking fumes. Once saturated, they can be easily removed and cleaned in a dishwasher.
- **Carbon filter:** Carbon filters are used in recycling mode only and should be removed from any hood with outside extraction. They work by drawing cooking fumes and odours into the carbon filter and neutralising the air through carbon particles before recycling clean air back into the kitchen. Periodically the carbon filters require replacing.
- **Baffle Filters:** Equipped in De Dietrich professional hoods range, they prevent grease build-up with special openings to trap grease effectively.
- **Saturation indicator:** A warning light indicates when the filter is saturated and in need of cleaning in order to be restored to full efficiency.

BOOST FUNCTION.

Once selected, it provides instant access to the maximum speed suction to immediately increase its performance to effectively remove all cooking smells and fumes.

EOLYSE® FUNCTION

Many find pleasure in using this function even when they are not cooking. By activating this touch sensitive control, Eolyse® filters renew the ambient air of your kitchen for an hour in silence. It can also be programmed to work and stop automatically up to 9 hours.

DELAY STOP FUNCTION.

This system is designed to effectively clean the air in your kitchen from any residual smells or fumes after cooking. When activated, the hood will continue to operate for another ten minutes in the existing speed and stops automatically when the time is up. This feature is automatically activated on hoods equipped with the ICS technology.

AUTO-STOP SAFETY.

In the event the hood or lighting is kept on continuously for more than 9 hours without any operation, the hood will be switched off automatically.

SATURATION INDICATOR GREASE FILTER AND CHARCOAL FILTER.

To ensure the most efficient extraction, it is recommended to clean the grease filters regularly and change the carbon filter. The indicator light will be activated when the filters need to be cleaned.

ADJUSTABLE SOFT LIGHTING

The decorative hoods feature lighting which allows adjustment of the intensity of brightness; from powerful light source for cooking preparations to soft ambience lighting for a conducive atmosphere for home entertaining!

Made in France, 80% of Dietrich hoods are designed and manufactured in Vendome, France. This collection meets the highest standards of quality.

Each element is assembled with the utmost care and attention to details.

To facilitate and complete the installation in your kitchen area, each De Dietrich hood is equipped with a simplified mounting system, a deflector and filter carbon models for recycling or a check valve for those in evacuation mode.

And once installed, the interior finish has been designed to ensure longevity of the machine and easy cleaning.

De Dietrich supports the initiatives to provide true and accurate product information to consumers.

De Dietrich, in collaboration with the best European home appliances brands, supports the Code of Conduct promoted by CECED. All brands supporting the Code of Conduct commit to providing true and accurate performance output on their cooker hoods, measured according to a common standard. In particular, all information regarding the airflow rates and sound levels stated in this catalogue comply to the standards set by European norms (EN 60704-2-13 EN 60704-3, EN 61591). For more details, visit www.ceced.org



Boost Function



Eolyse® Function



LED lights



Halogen lights

DOWNDRAFT HOOD

CORIUM COLLECTION
C



DHD1102X
120cm Downdraft Hood
Corium Collection

- 1 twin fan motor
- Motor power: 200W
- Maximum airflow: 730m³/h
- 30dBA at level one
- Intelligent touch electronics controls
- 4 power levels
- 2 dishwasher safe aluminum filters
- Supplied in recycling with carbon filters
- 10 min Delayed stop
- Filter saturation indicator
- Valve to prevent backflow
- Available in Ducted or Re-circulating
- Ducting diameter: 125 / 150mm

Carbon filters: AK912AE1



DHD1102X



DHD1100X
90cm Downdraft Hood
Corium Collection

- 1 twin fan motor
- Motor power: 200W
- Maximum airflow: 715m³/h
- 30dBA at level one
- Intelligent touch electronics controls with backlit white LED
- 4 power levels
- 2 dishwasher safe aluminum filters
- Supplied in recycling with carbon filters
- 10 min Delayed stop
- Filter saturation indicator
- Valve to prevent backflow
- Available in Ducted or Re-circulating
- Ducting diameter: 125 / 150mm

Carbon filters: AK700AE1



DHD1100X

DHD1101X
52cm Downdraft Hood
Corium Collection

- 1 twin fan motor
- Motor power: 200W
- Maximum airflow: 715m³/h
- 30dBA at level one
- Intelligent touch electronics controls with backlit white LED
- 4 power levels
- 2 dishwasher safe aluminum filters
- Supplied in recycling with carbon filters
- 10 min Delayed stop
- Filter saturation indicator
- Valve to prevent backflow
- Available in Ducted or Re-circulating
- Ducting diameter: 125 / 150mm

Carbon filters: AK901AE1



DHD1101X

CONCEALED HOOD

DHG1167X

72cm Stainless Steel Concealed Hood

Corium Collection

- Two double turbine fan motors
- Motor power: 315W
- Maximum airflow: 834m³/h
- 30.5dBA at level two
- Automatic operation sensors
- Soft button electronics controls
- Automatic motor switch off function
- 4 power levels
- Halogen lighting 2 x 20W
- 2 dishwasher safe stainless steel filters
- Filter saturation indicator
- Ducting diameter: 150mm
- Can be recirculated

DHG1166X

52cm Stainless Steel Concealed Hood

Corium Collection

- Two double turbine fan motors
- Motor power: 315W
- Maximum airflow: 834m³/h
- 30.5dBA at level two
- Automatic operation sensors
- Soft button electronics controls
- Automatic motor switch off function
- 4 power levels
- Halogen lighting 2 x 20W
- 1 dishwasher safe stainless steel filter
- Filter saturation indicator
- Ducting diameter: 150mm
- Can be recirculated



DHG1167X



DHG1166X

DHD1129W

White Pearl 90cm Glass and Stainless Steel Designer Hood

Premium Collection

- Beveled edges with chrome trimmings on control panel
- Automatic ICS technology
- 1 Single fan motor
- Motor power: 370W
- Maximum airflow: 880m³/h
- 49dBA at level one
- Intelligent Touch Electronics controls
- 4 Power levels
- 2 x LED lighting
- 3 x Dishwasher safe stainless steel filters
- Supplied in recycling mode with carbon filters
- Eolsye function
- Delayed stop
- Filter saturation indicator
- Valve to prevent backflow
- Ducting diameter: 120 / 150mm

Carbon filters: AFC-90



DHD1129W



Also available in Grey Pearl:
DHD1129G

DHD1109X

90cm Stainless Steel Canopy Hood

Corium Collection

- 1 single fan motor
- Motor power: 370W
- Maximum airflow: 850m³/h
- 56dBA at level one
- Ducting diameter: 120mm / 150mm
- 4 power levels
- 10 min Delayed stop
- Electronic controls
- Recycling and evacuation mode available
- LED digit display
- Valve to prevent backflow
- 3 dishwasher safe aluminium filters
- Filter saturation indicator
- Halogen lighting 2 x 20W

Carbon filters: AFC90



DHD1109X



DISHWASHER COLLECTION

- 90 DISHWASHERS
- 93 FREESTANDING DISHWASHER
- 94 SEMI-INTEGRATED DISHWASHER
- 96 FULLY INTEGRATED DISHWASHER

**DISHWASHERS: A SHOWCASE OF FORM AND FUNCTIONALITY....**

Be amazed by the new dishwashers collection which offers a choice of stylish appliances in two dishwasher types: fully-integrated and the new hybrid-integrated. Combining fully-integrated and semi-integrated features into one appliance, the new hybrid-integrated model features a stylish and compact display panel on the front of the model (usually associated with semi-integrated models) but with the actual LCD touch control display discreetly situated along the top edge of the door for convenience as is traditionally found in fully-integrated models. The hybrid-integrated, provides a sleek, non-fuss look and feel, complementing the other De Dietrich appliances in the kitchen.



THE MASTERPIECE OF A BRAND THAT IS ALWAYS AHEAD OF ITS TIME

AAA CLASS: AN ENVIRONMENTALLY FRIENDLY JEWEL IN YOUR KITCHEN

Rated among the best of its generation, the new collection of De Dietrich dishwashers offers you the best in terms of performances and sound discretion. Its remarkable qualities of washing (Class A) and drying (Class A) come along with a very low energy and water consumption -12 litres (Class A), while operating silently (42dB(A) only).

ICS (INTELLIGENT CONTROL SYSTEM) TECHNOLOGY: AN INTUITIVE DISHWASHER

The De Dietrich exclusive ICS technology uses sensors to assess the degree of soiliness, analyzes the quantity of dishes, and automatically adjust the optimal water quantity, the right washing temperature and washing duration to offer you the best possible washing results with the least water and energy!

DISHWASHER

A LARGER JEWEL BOX TO HOLD MORE PRECIOUS GEMS...

The interior of the De Dietrich dishwashers is designed like its exterior – sleek and functional: the new “Espace” upper basket could accommodate an additional 20% space for your fine crystal glasses; while new anti-slide holders protect and provide extra stability for fragile tableware and long stemmed glasses.

With an adjustable upper basket (even when fully loaded) of up to additional 5cm height, De Dietrich dishwashers offer you flexibility to accommodate larger diningware. Additional gems come in the form of the satellite cutlery baskets which are fully mobile and could be placed on any part of the upper basket – total flexibility for intelligent loading!

NEW PROGRAMS FOR EVEN BETTER WASHING EFFICIENCY.

Silence 42 dB (A): specifically designed to provide an absolutely quiet wash in the day or night. Offering an extended 45°C wash programme, it is the ultimate silent & effective germs and dirt buster!

1 hour program: a short program wash performed at 60°C for 60 minutes; to wash and dry a daily load of dishes with an A Class efficiency.

Cocktail: a short 30 minutes wash performed at 40°C for a small load of dishes or few glasses.

ProWash: With a pre-wash and washing carried out at high temperature, this is the ideal programme for getting rid of all bacteria, perfect for frequently used items such as cutting boards, craving knives, etc.

WASHNIGHT PROGRAMME: LEAVE IT FOR THE NIGHT...

A special programme with low washing temperature on a longer duration: (for areas with night energy savings), this program is convenient for cleaning your dishes overnight, so that you can use freshly cleaned dishes for your breakfast the next morning!

INTENSIVE, QUICK AND ECO PROGRAMMES: ENTERTAIN WITH EASE...

Whether you are entertaining 12 guests, or just enjoying a candlelit dinner for two, you can select the optimal wash programme to achieve the best washing and energy saving results. Select the Intensive programme with a high temperature (70°C) for very soiled diningware with stubborn food residue; or the ECO programme for a lower temperature wash with longer duration for slightly soiled dishes. For small load, select the Quick wash programme which will complete the cycle in just 30 minutes... guaranteed perfect washing results everytime!



Espace



Adjustable upper basket



Flexible wash programmes



**SYNCHRONISATION
Night Wash**



Intelligent Electronic controls



Air Drying System



Boost programme

INTELLIGENT AND INTUITIVE ELECTRONIC CONTROLS

Plan ahead with Delayed Start function - your dishwasher will automatically start operating at a time selected by you (between 1 to 24hr later).

The intuitive LCD display will remind you of the remaining washing time, time at which the program completes (also on digital display model) – information at a glance!

AIR DRYING SYSTEM, EOLYSE®: WAKE UP TO FRESHLY CLEAN, WARM AND SPARKLING DISHES!

The Turbo-ventilation technology with accelerating effects combined with active condensation reduces the drying time while leaving your dishes extra dry; by removing the last trace of humidity inside the tub or on your dishes. The unique plasma coating (a NASA technology) on the top of the dishwashers further ensures no water droplets are formed. The Eolyse function fully complements the drying process by introducing fresh air into the tub, every five minutes per hour; till the door is opened.

BOOST PROGRAMME: FOR A POWERFUL WASH

No worries when it comes to very soiled diningware, the exclusive Boost function offers the most powerful cleaning results. The AQUAJET spray arm with an off-centre nozzle, with crossed rotational jets delivers a constant and powerful wash to handle and effectively removes the most stubborn residue; while ensuring an optimal coverage inside the dishwasher for an unequalled washing efficiency.

AQUABLOCK SAFETY: FOR TOTAL PEACE OF MIND...

Besides the anti-overflow and anti-leak safety systems equipped on every De Dietrich dishwashers, the new models are equipped with the Aquasafe + safety: mechanical water inflow cut-off and anti-pipe leak. The protection is complete with Aquablock safety (DVH942XE1), which automatically cuts off the inflow of water in the event of a leak.

DVF125XA

ICS 60cm Freestanding Dishwasher
Corium Collection

- 14 place settings
- A++AA Class
- Silence inside: 45 dB(A)
- ICS: double sensors detect the load level and degree of dirtiness and adjust the wash cycle automatically, giving an optimal final result.
- 8 programmes – 7 temperatures
 - ICS
 - Normal
 - ECO
 - Night Wash
 - Delicate
 - Intensive
 - Rapid (Quick wash 30 mins)
 - Rinsing
 - Temperature range: 40°C - 70°C
- Intelligent touch control on door ledge with backlit white LED
- 9 Litre water consumption
- Multipurpose detergent dispenser
- Programme progress, salt and rinse aid indicators
- Audible end of cycle signal
- Aquajet Triple spray system with 6 spraying levels
- Spot light indicator to advise the end of cleaning cycle
- Stainless steel filter and Self cleaning microfilter
- Special 4-in-1 option: can be used with all programmes
- Thermodynamic drying
- Delayed start up to 24 hours
- Adjustable Mezzanine cutlery drawer
- Adjustable upper basket
- Foldable racks for glasses
- Foldable racks for dishes
- Aqua-block total safety: Anti-overflow / Anti-leak / Anti-flood pipe / Electrical water intake cut-off
- Total Power Consumption (W): 2300
- 4 Star Energy Efficiency
- 5.5 Star Water Efficiency

Dimensions of product (mm):
Actual: H818 x W596 x D572



DVF125XA



SEMI INTEGRATED DISHWASHER



DVH1150XA

DVH1150XA

ICS 60cm Semi Integrated Dishwasher
Corium Collection

- 14 place settings
- A++AA Class
- Silence inside: 45 dB(A)
- ICS: double sensors detect the load level and degree of dirtiness and adjust the wash cycle automatically, giving an optimal final result.
- 8 programmes – 7 temperatures
 - ICS
 - Normal
 - ECO
 - Night Wash
 - Delicate
 - Intensive
 - Rapid (Quick wash 30 mins)
 - Rinsing
- Temperature range: 40°C - 70°C
- Intelligent touch control on door ledge with backlit white LED
- 9.3 Litre water consumption
- Multipurpose detergent dispenser
- Programme progress, salt and rinse aid indicators
- Audible end of cycle signal
- Aquajet Triple spray system with 6 spraying levels
- Spot light indicator to advise the end of cleaning cycle
- Stainless steel filter and Self cleaning microfilter
- Special 4-in-1 option: can be used with all programmes
- Thermodynamic drying
- Delayed start up to 24 hours
- Adjustable Mezzanine cutlery drawer
- Adjustable upper basket
- Foldable racks for glasses
- Foldable racks for dishes
- Aqua-block total safety: Anti-overflow / Anti-leak / Anti-flood pipe / Electrical water intake cut-off
- Total Power Consumption (W): 2300
- 4 Star Energy Efficiency
- 5.5 Star Water Efficiency

Dimensions of product (mm):

Actual: H818 x W596 x D572

Built in: H820 – 890 x W600 x D550



SEMI INTEGRATED DISHWASHER



FULLY-INTEGRATED DISHWASHER



DVH118GJA



DVH118GJA

ICS 60cm Fully-integrated Dishwasher
Corium Collection

- 14 place settings
- A++AA Class
- Silence inside: 45 dB(A)
- ICS: double sensors detect the load level and degree of dirtiness and adjust the wash cycle automatically, giving an optimal final result.
- 8 programmes – 7 temperatures
 - ICS
 - Normal
 - ECO
 - Night Wash
 - Delicate
 - Intensive
 - Rapid (Quick wash 30 mins)
 - Rinsing
- Temperature range: 40°C - 70°C
- Intelligent touch control on inside door with backlit white LED
- 9 Litre water consumption
- Multipurpose detergent dispenser
- Programme progress, salt and rinse aid indicators
- Audible end of cycle signal
- Integrated removable mezzanine cutlery tray drawer 1 x 2/3 and 1 x 1/3 size
- Aquajet Triple spray system with 6 spraying levels
- Spot light indicator to advise the end of cleaning cycle
- Stainless steel filter and Self cleaning microfilter
- Special 4-in-1 option: can be used with all programmes
- Thermodynamic drying
- Delayed start up to 24 hours
- Adjustable Mezzanine cutlery drawer
- Adjustable upper basket
- Foldable racks for glasses
- Foldable racks for dishes
- Aqua-block total safety: Anti-overflow / Anti-leak / Anti-flood pipe / Electrical water intake cut-off
- Total Power Consumption (W): 2300
- 4 Star Energy Efficiency
- 5.5 Star Water Efficiency

Dimensions of product (mm):

Actual: H818 x W596 x D572

Built in: H820 – 890 x W600 x D550

FULLY-INTEGRATED DISHWASHER



Available in 3 styles:

DKJ811B / DKJ811W / DKJ811X

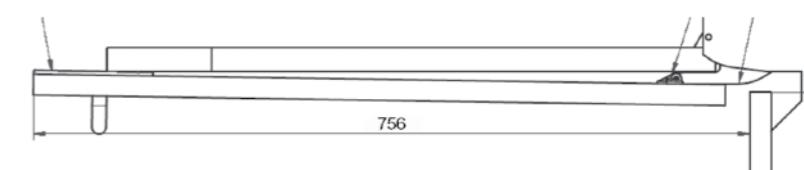
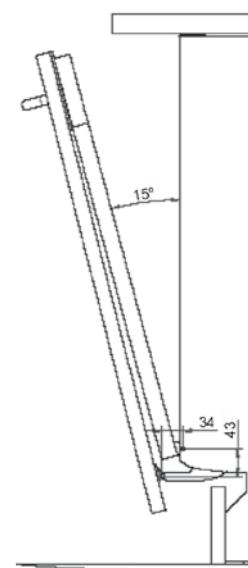
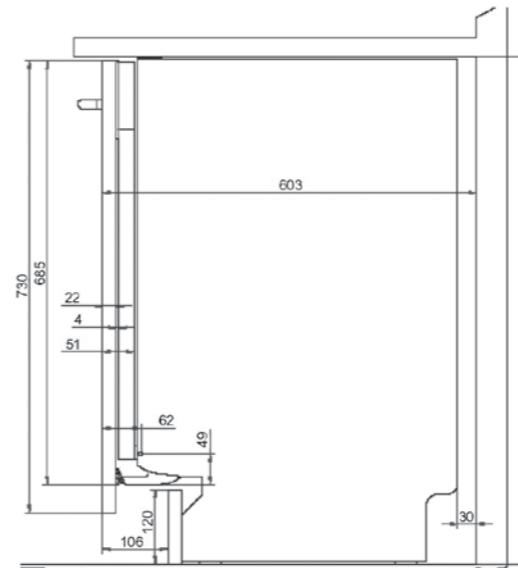
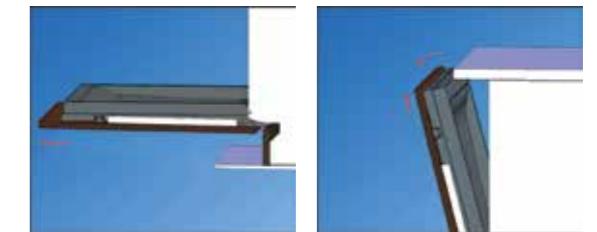
Optional Accessories

Door panels for fully-integrated dishwasher
DVH118GJA

Sliding Kit for Door Panel

DVK01J

By installing the sliding kit at the door panel, it avoids contact between the door and the plinth by sliding the door panel upwards. Therefore there is no need to cut the plinth to suit the opening of the dishwasher door.



INSTALLATION GUIDE

- 100** OVEN
- 102** COLLECTION 45 / STEAM OVEN / MICROWAVE OVEN
- 105** ESPRESSO COFFEE MACHINE / WARMING DRAWER
- 106** HOB
- 110** INDUCTION HOB
- 112** GAS HOB
- 113** VITROCERAMIC HOB
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TECHNICAL SPECIFICATIONS

- 122** OVEN
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- 130** INDUCTION HOB
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- 136** PROFESSIONAL DOMINO HOB
- 138** VITROCERAMIC HOB
- 140** HOOD
- 142** DISHWASHER

IMPORTANT: PLEASE ENSURE THAT THE REQUIREMENTS OF LOCAL GAS, ELECTRICAL AND BUILDING AUTHORITIES ARE ADHEARED TO, INCLUDING BUT NOT LIMITED TO ASNZ5601 AND AS WIRING RULES

OVEN: IMPORTANT NOTES FOR INSTALLATION

INSTALLATION OF OVENS IN THE FITTING RECESS

De Dietrich ovens are designed for integration into a kitchen unit. The dimensions of the fitting recess are given for each appliance. The surrounding cabinetry must be able to withstand an ambient temperature of 80°C to prevent any heat damage.

It is essential that the installation instructions for the ovens are complied with. The ovens must be fixed into the fitting recess using the screws provided. The fixing holes located on the lateral mountings are accessible when the oven door is open.

Any of the ovens can be installed either in a column unit, or under a work surface without special ventilation, unless the oven is fitted above a refrigerator. In this case, a wooden shelf, with an opening of at least 150mm at the back behind the unit providing ventilation for the refrigerator, must separate both appliances.

IMPORTANT REMINDERS

ELECTRICAL CONNECTION

Please supply adequate electrical supply to the ovens for optimal performance. Refer to the chart below for the amperage (amps) requirements for each appliance. There should be strictly no sharing of power supply with other appliances. The electrical connection must be carried out according to the socket plate attached to the back of the appliance by an electrician; who must ensure that the appliance has been connected in compliance with the assembly instructions and local standards.

When the appliance is not connected to the ring main through an adaptor plug, an omnipolar disconnecting device (with a contact opening of 3mm minimum) must be installed on the supply side to comply with safety regulations.

The feeder cable (not supplied) must be long enough to be attached to the oven, to be fitted when placed on the floor in front of the unit.

Please provide minimum 15amps power supply for all ovens to prevent electrical tripping.

AMPERAGE REQUIREMENTS

Oven Model	Amperage Required
DOP1190 / 1150 / 1180 / 1145	16amps
DOC1110	16amps
DME1195 / 1140	16amps
DME1135 / 1129	13amps
DOV1145	13amps
DOS1080	16amps
DOM1195 / 1145	16amps

CABLE LENGTH REFERENCE

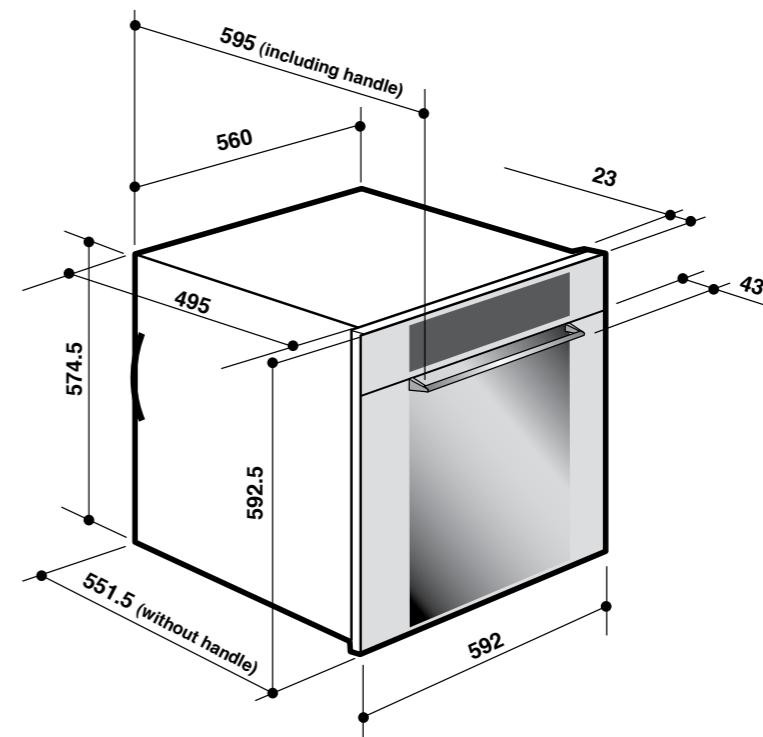
Oven Model	Cable Length
DOV1145 / DOP1145	1.5m
DME1195 / 1135	1.6m
DME1140 / 1129	1.25m
DOP1190 / DOP1180 / DOP1150 / DOC1110	1.2m
DOS1180	1.3m
DOM1195 / 1145	1.2m

IMPORTANT NOTES:

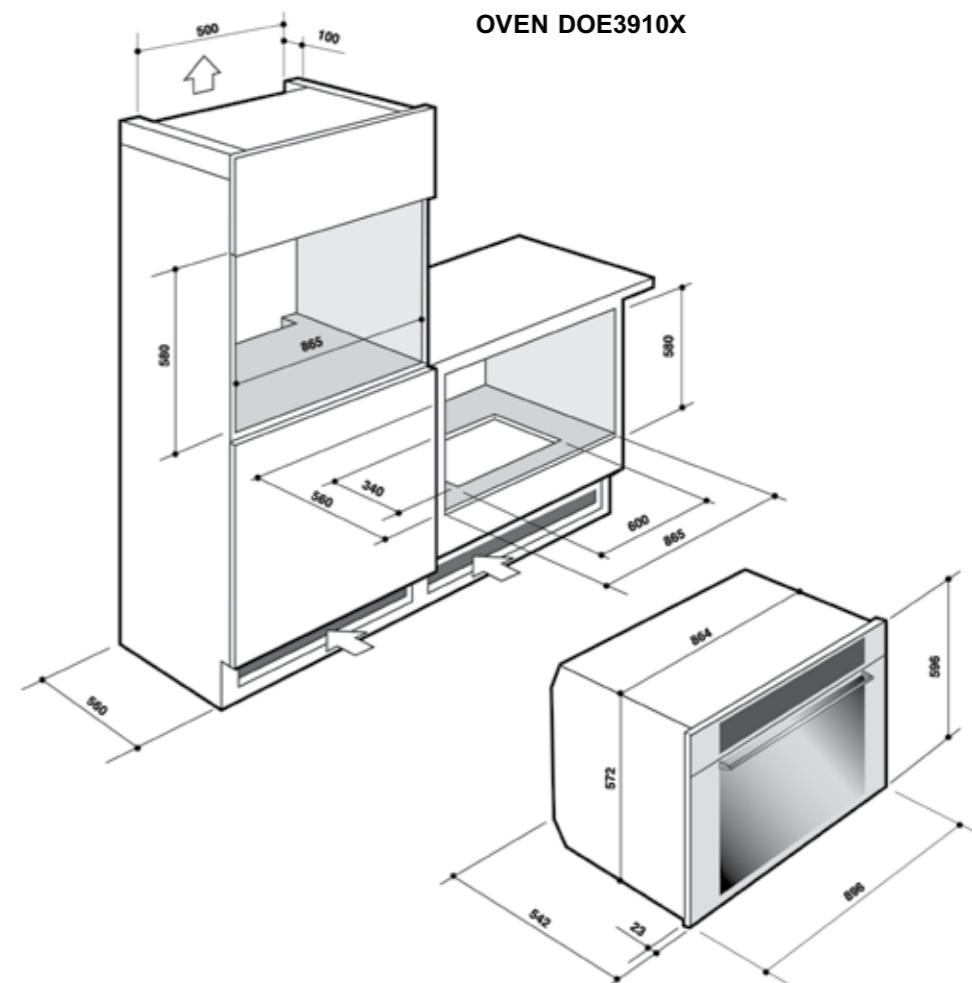
In humid conditions, electrical appliances such as ovens may experience condensation on the built-in heating elements. If ovens are not used regularly or have not been used for more than 1 month, we recommend that you preheat the oven at the lowest temperature and progressively increase to desired temperature after every 15 minutes to prevent tripping of electrical circuit.

OVEN: INSTALLATION DIAGRAMS

OVEN DOP1190 / DOP1180 / DOP1150 / DOC1110



OVEN DOE3910X



INSTALLATION GUIDELINES FOR STEAM AND MICROWAVE OVENS

INSTALLATION

Please provide sufficient space at the back for connection and airflow outlet.

ELECTRICAL CONNECTION

Steam Oven: Supplied in 13amp

Microwave Oven: Supplied in 13amp

Combi Microwave Oven: Supplied in 16amp

Combi Steam Oven: Supplied in 16amp

STEAM OVENS DOV1145 (45CM)

The oven has a high performance airflow system which will provide optimal performance as long as the following are observed:

- The oven may be fitted either underneath a work top or in a suitable sized column unit.
- Cut a hole measuring 50mm x 50mm in the back wall of the insert space for the electric cable to cross through (see shaded area in diagram)
- Centre the oven in the unit, and make sure that it is at least 2mm from any other unit beside it.
- For greater stability, fix the oven in the unit with 2 screws (provided) in the holes on the side of the cabinetry.
- **Do NOT switch on the steam oven's electrical supply until it is fully installed in the housing unit.**

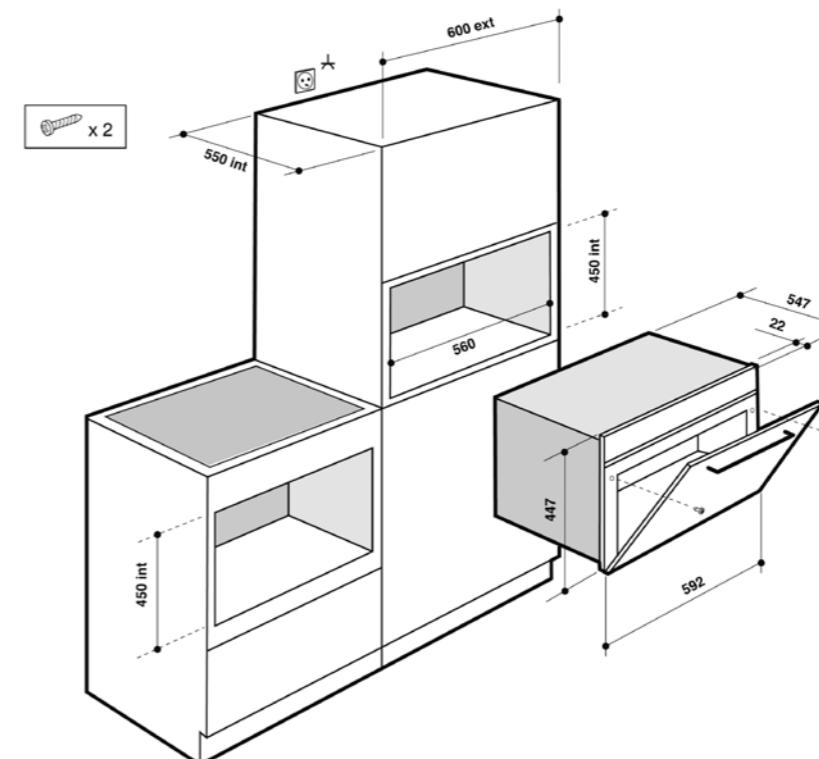
MICROWAVE OVENS

These appliances may be installed beneath a work surface or in a column housing (open or closed) which has the required built-in dimensions.

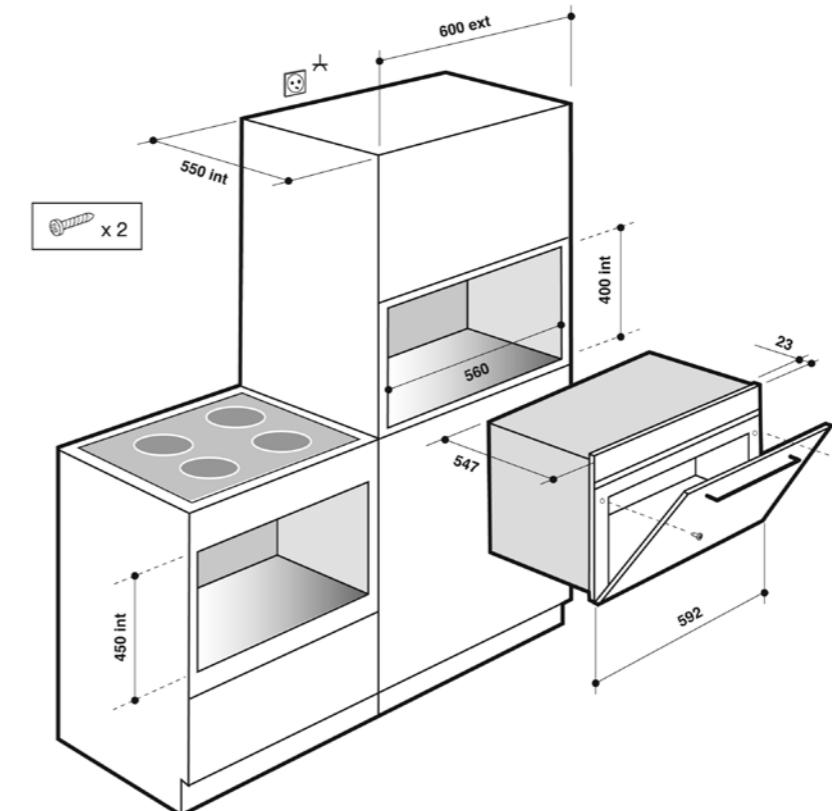
For optimum operations, air ventilation is necessary and therefore important for the following to be observed:

- The oven can be installed in a kitchen column and under an open or closed counter with the given cut-out dimensions.
- The material of the housing unit must be heat resistant.
- For added safety, it is important to fix the oven in the column housing with the 2 screws provided.
- **DO NOT switch on the Microwave oven's electrical supply until it is fully installed in the housing unit.**

MULTIFUNCTION PLUS OVEN DOP1145 / COMBI STEAM OVEN DOS1180



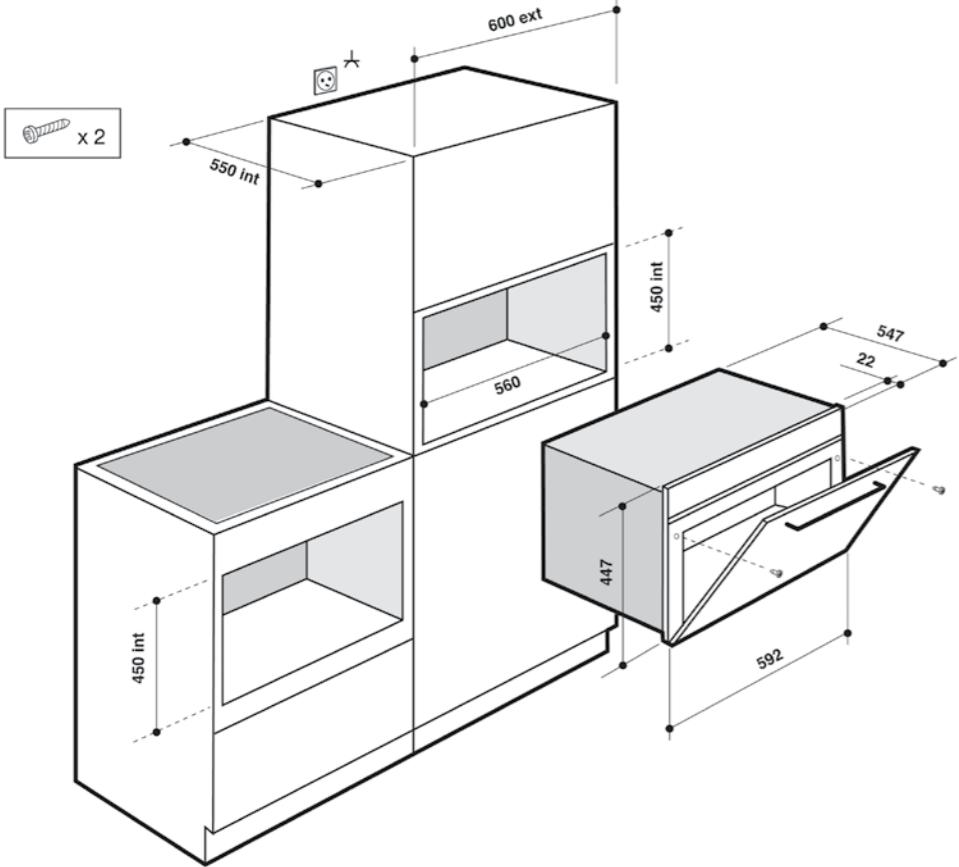
STEAM OVEN DOV1145



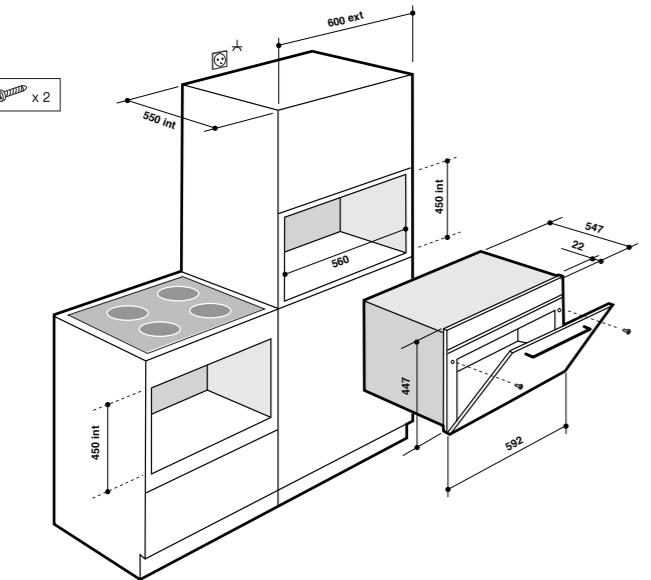
* Dimensions are only given as an indication, see models for accurate measures

COLLECTION 45 / MICROWAVE OVEN: INSTALLATION DIAGRAMS

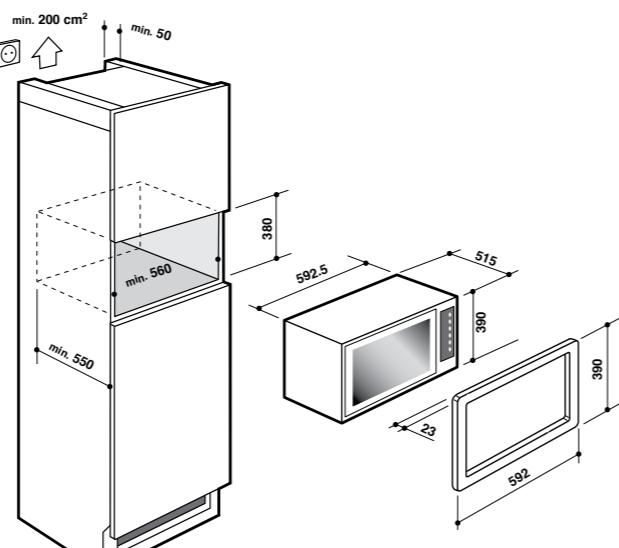
POLY OVEN DOM1195



MICROWAVE OVEN DME1140 / 1135

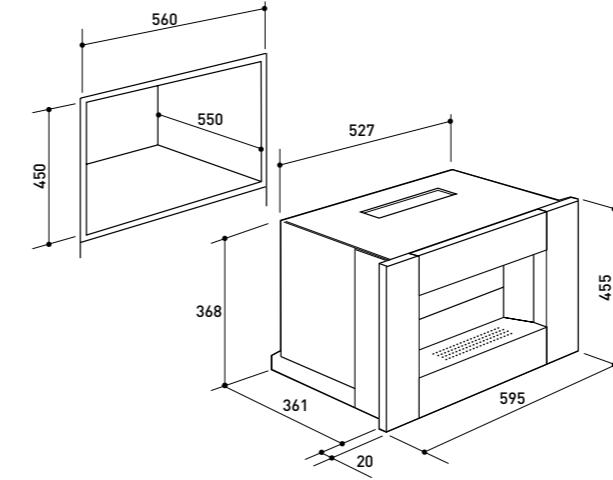


MICROWAVE OVEN DME1129

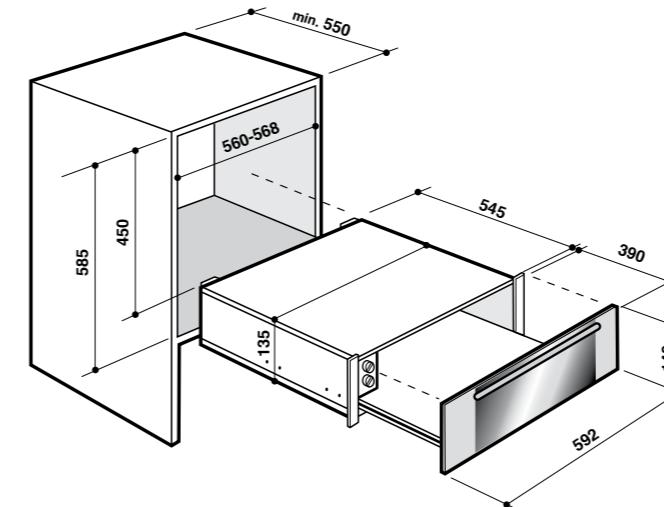


ESPRESSO COFFEE MACHINE / WARMING DRAWER: INSTALLATION DIAGRAMS

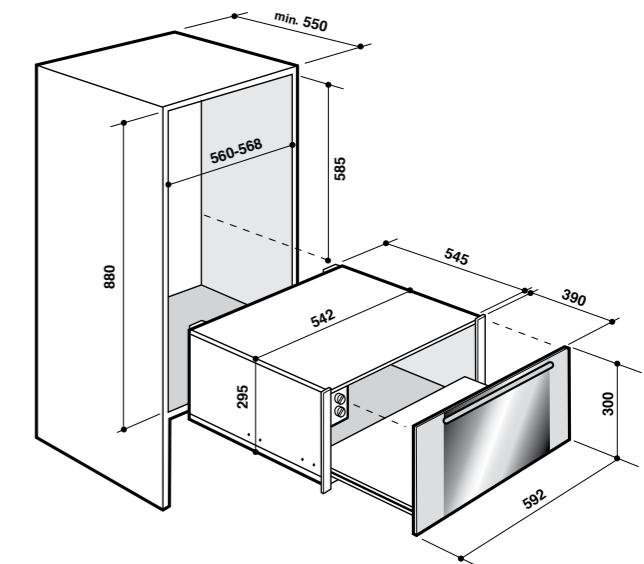
ESPRESSO COFFEE MACHINE DED1140



WARMING DRAWER DWD1194 / 1114



WARMING DRAWER DWD1129



* Dimensions are only given as an indication, see models for accurate measures

HOB: IMPORTANT NOTES FOR INSTALLATION

INSTALLATION GUIDELINES FOR

INDUCTION HOBS

Your appliance can be easily integrated above a cabinet, an oven or a built-in household appliance. Simply ensure that the air intakes and outlets are well cleared.

Stick the foam gasket to the bottom of your hob. This will allow you to achieve an airtight seal with the worktop (Diagram A).

You may attach the clips to the hob (optional). (See diagram B & C)

Please refer to the respective model's user manual for electrical connection before installation.

Your appliance should be positioned so that the mains switch is accessible. The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least 4cm.

INSTALLATION

The joint foam comes with the product. This ensures joint sealing between the cabinet and your induction hob. Place the induction hob in the cut-off opening of the cabinet and connect the cable according to the electrical installation.

Reference of joint foam: 74X3670 (for stainless steel frame) 75X5552 (part beveled table and gas hob)

Clip: 76X5411

Note: For installation on tiled worktop, double the thickness of the seal to improve the sealing.

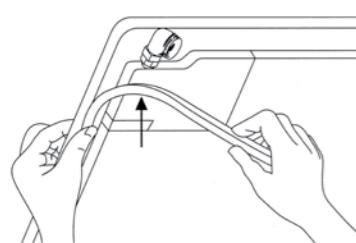


Diagram A

Joint foams for all the induction hobs (except levelled)

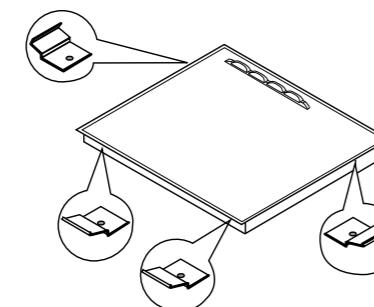


Diagram B

Fixing clips according to models (optional)

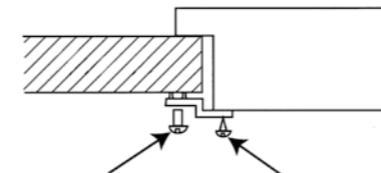
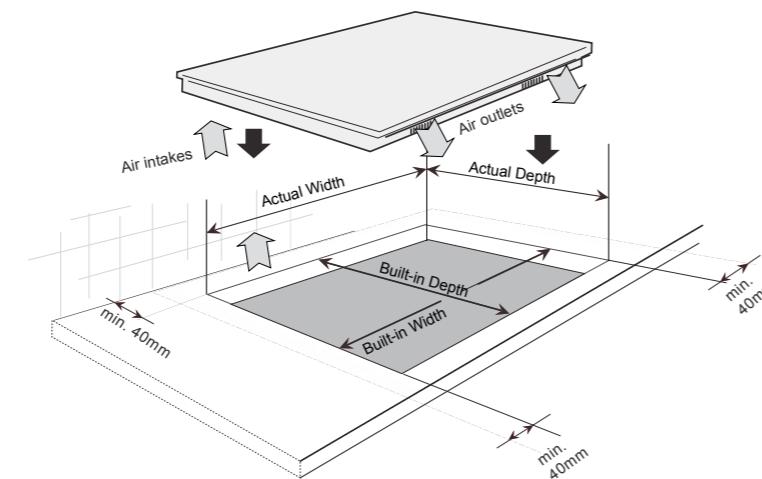


Diagram C

Fixing induction hobs (optional)



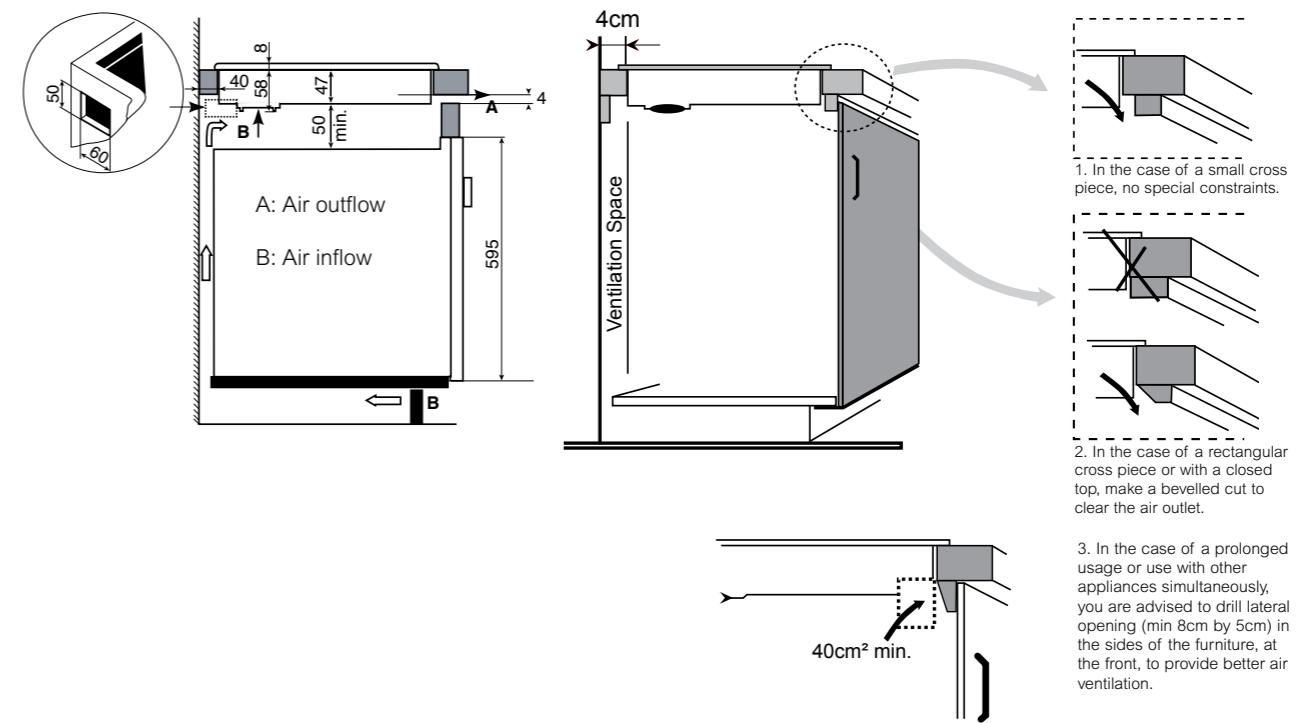
INSTALLATION POSITIONS

The induction hob is fitted with a cooling fan that sucks the air through the rear and discharges it to the front. Depending on the kitchen layout, the hob can be installed:

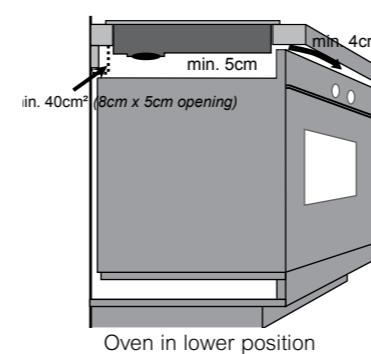
- A) Cabinetry with door or with drawer
- B) Over an oven of same brand
- C) Over an oven of other brand
- D) Over a dishwasher

It SHOULD NOT be fitted over a washing machine, refrigerator or a freezer.

A) INSTALLATION FOR CABINETRY WITH A DOOR OR WITH DRAWER

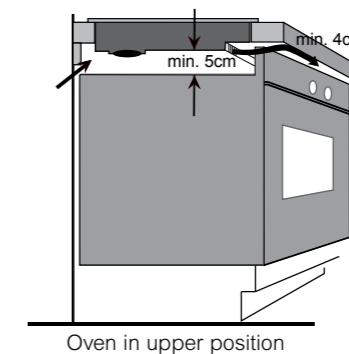


INSTALLATION UNDER A WORK SURFACE



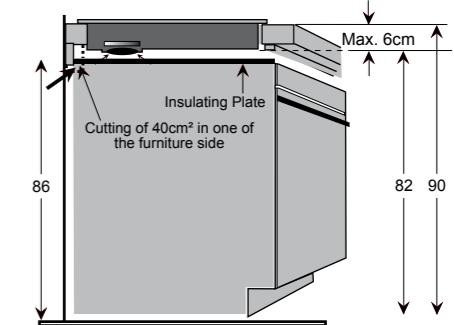
B) OVER AN OVEN OF SAME BRAND:

The installation should guarantee fresh-air inlet at the rear and outlet at the front.



C) OVER AN OVEN OF OTHER BRAND:

The installation should guarantee fresh-air inlet at the rear and outlet at the front, and the oven shall be isolated from the hob.



D) OVER A DISHWASHER:

It is necessary to cover the dishwasher top with an insulating plate supplied together with the hob. A minimum fresh-air inlet of 40cm² must be provided. The height of the underside of the table top must be at least 86cm. In this case, you must adjust the height of the dishwasher to 82cm. Place a panel of waterproof timber (insulating plate) of 1.5cm or Propyflex panel between the countertop and the dishwasher (reference 31X7208) to act as a vapour shield to protect your induction hob.

HOB: IMPORTANT NOTES FOR INSTALLATION



IF YOUR HOB IS LOCATED ABOVE YOUR OVEN, THE HOB'S THERMAL SAFETY MEASURES FORBID THE SIMULTANEOUS USE OF THE HOB AND YOUR OVEN'S PYROLYSIS PROGRAM (SELF-CLEANING BY EXTREME HEAT).
THIS SAFETY FEATURE CAN BE ACTIVATED, FOR EXAMPLE, WHEN THE HOB IS INSTALLED OVER AN OVEN THAT IS NOT SUFFICIENTLY INSULATED. IF THIS OCCURS, A SERIES OF SMALL LINES APPEAR IN THE CONTROL PANEL. IN THIS CASE, WE RECOMMEND THAT YOU INCREASE THE VENTILATION OF YOUR HOB BY CREATING AN OPENING IN THE SIDE OF YOUR CABINET (8CM X 5CM) AND/OR THAT YOU INSTALL THE OVEN INSULATION KIT (REFERENCE 75X1652) THAT IS AVAILABLE FROM THE AFTER-SALES SERVICE DEPARTMENT AT TEL: 1300 694 583

SPECIFIC INSTALLATION GUIDE FOR DTI1089V

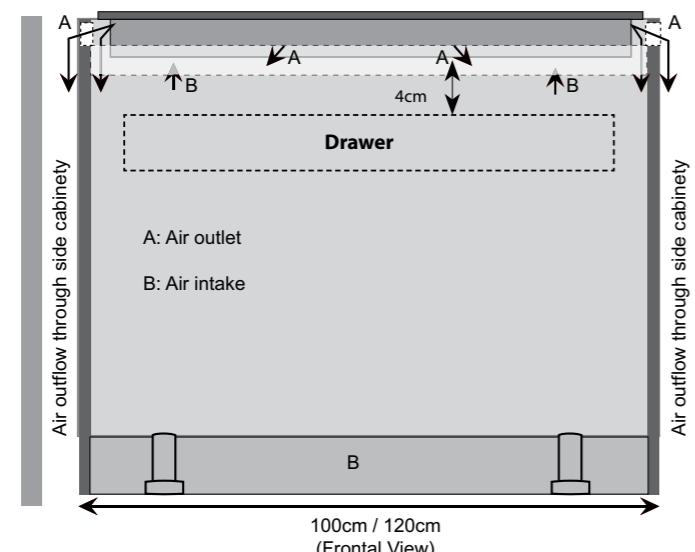
This model is recommended to be installed on countertops with a minimum width of 120cm.

The air ventilation for this model is via the sides of the hob, unlike other models.

For optimum performance, please create a bevel on both sides of the supporting cabinetry for air outflow through the sides of the cabinetry.

If installing over a drawer, the minimum distance between the hob's underside and the top of the drawer should be at least 4cm. Leave a minimum gap of 4cm between the back of the drawer and the back cabinetry for better air ventilation.

For island kitchen configuration, we recommend a grid at the base of the cabinetry for better air ventilation.



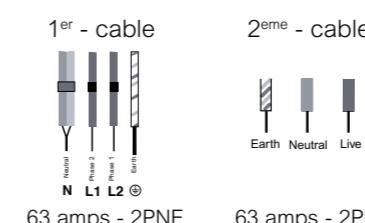
ELECTRICAL CONNECTION: INDUCTION AND VITROCERAMIC HOBES

Please supply sufficient electrical supply for each induction hob for optimal performance (refer to the amperage (amps) for each respective model; strictly no sharing of power supply with other appliance(s)).

ELECTRICAL CONNECTIONS FOR ALL HOBES

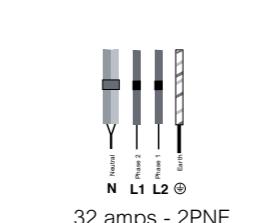
Energy / References	Figure 1	Figure 2	Figure 3
Induction	DTI1049 DTIM1000	DTI1089 DTI1008 DTI1043 DTI1116 DTI1053 DTI1199	DTI1041 DTI1101
Vitroceramic		DTV1103	DTV1101

1 - Cables x 2 (63 amps)



63 amps - 2PNE

2 - Cable (32 amps)

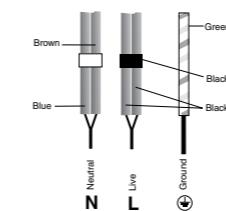


32 amps - 2PNE

3 - Cable (16-20 amps)



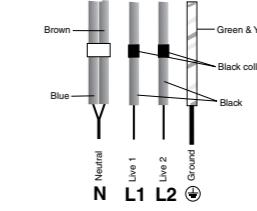
20 amps - 2PNE



The fuse must be **32 amps**

SINGLE PHASE 230 V

Connect the 3 wires to the installation respecting the wire colours.



The fuse must be **16 amps**

SINGLE PHASE 230 V

Connect the 3 wires to the installation respecting the wire colours.

Note:
Separate the 2 live wires L1 L2 before connecting.

Hobs with three or more sources have the particularity of including five wires to be connected. Wires other than the yellow/green shall be connected in pairs to a 32 Amp connector (connector specific for cooking).

Hobs loosely fitted, with connecting block or combined with gas can be connected to a 16 Amp connector (conventional connector).

If the user has three phase power supply, the connection can be distributed over two phases by separating the black wires of the 5-way cord.

The advantage is to only work with a 16A protection.

FOR USERS WITH HEART PACEMAKERS AND ACTIVE IMPLANTS

The functioning of the hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (89/336/EEC directives).

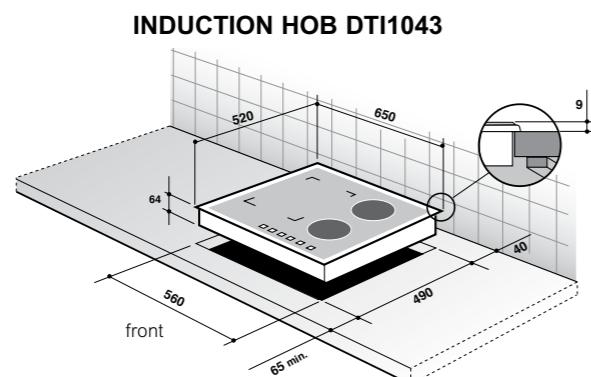
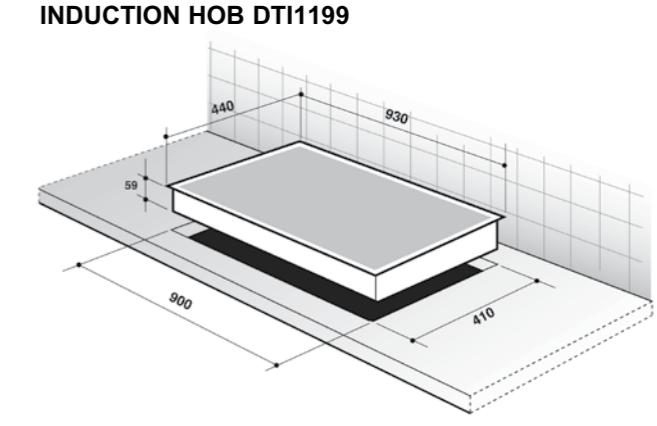
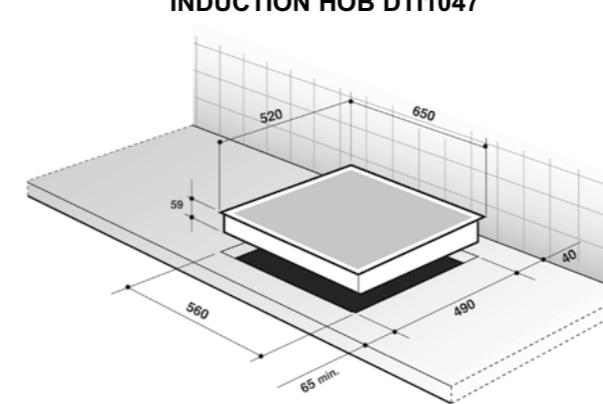
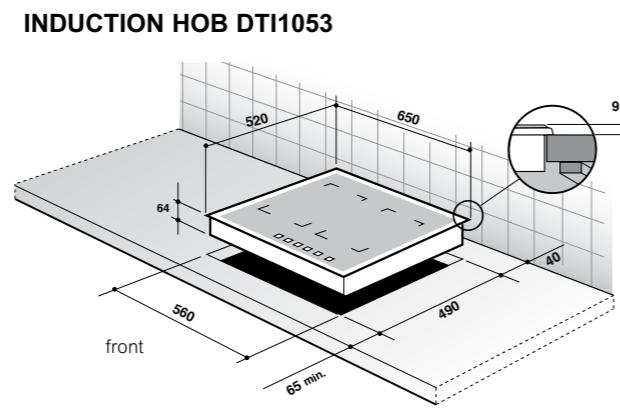
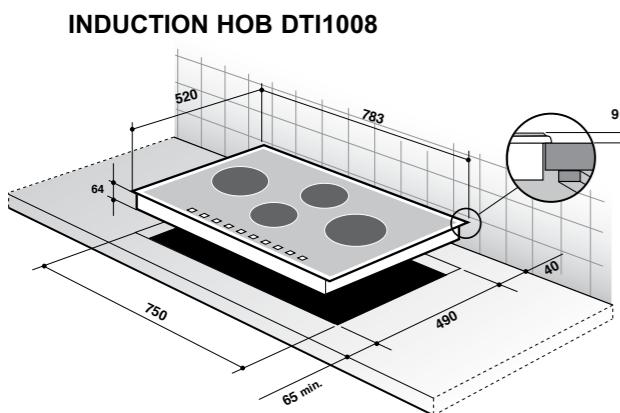
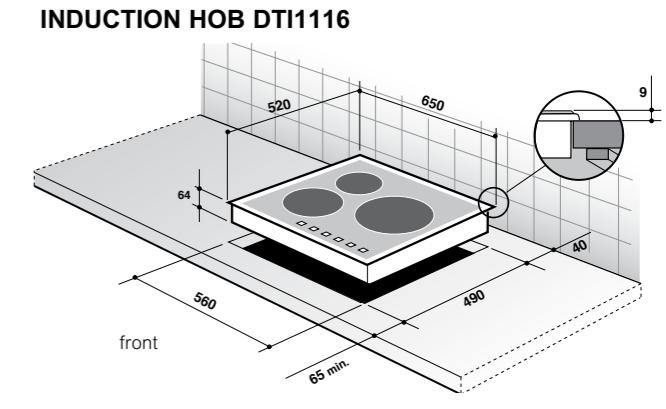
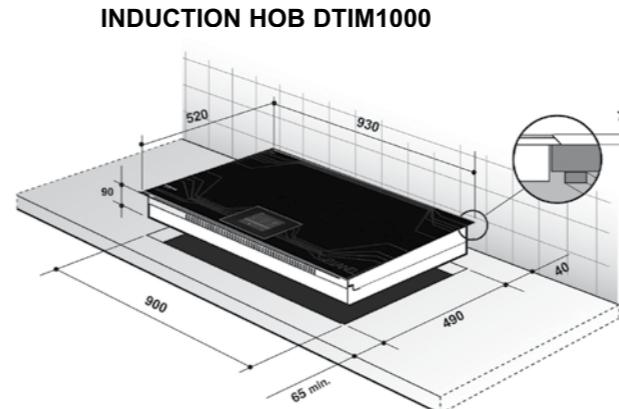
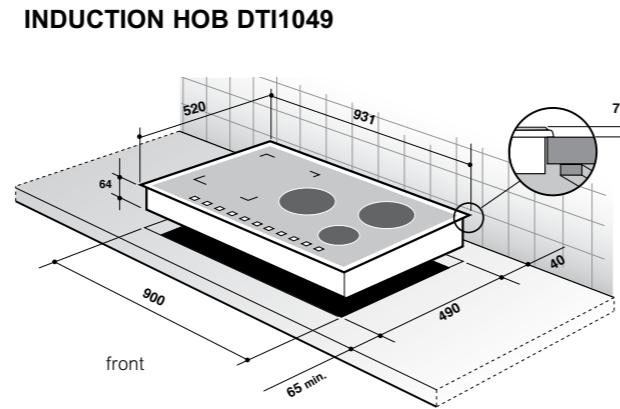
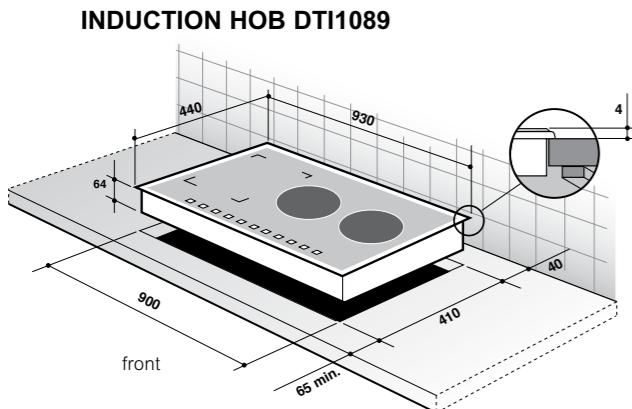
In order to avoid interference between your cooking hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it.

As we can only guarantee the compliance of our own products, we strongly recommend that you consult the manufacturer of your device or your doctor to avoid possible incompatibilities.

CARE AND MAINTAINENCE OF INDUCTION HOBES

To clean grease splashes or spillages, all you have to do is use a soft sponge and a ceramic hob cleaner. Any sugary spillages must be removed immediately with a ceramic hob scraper.

INDUCTION HOB: INSTALLATION DIAGRAMS



IMPORTANT NOTE:

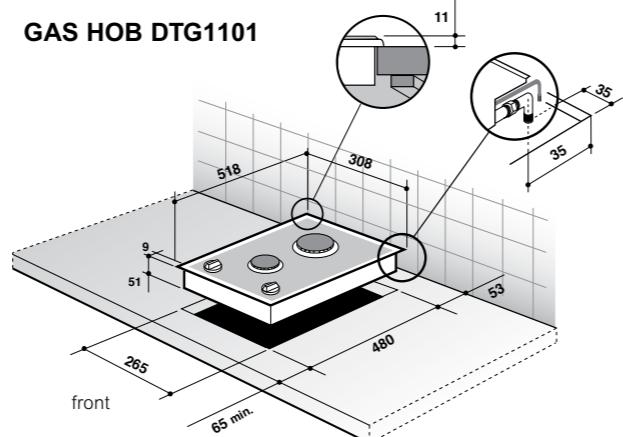
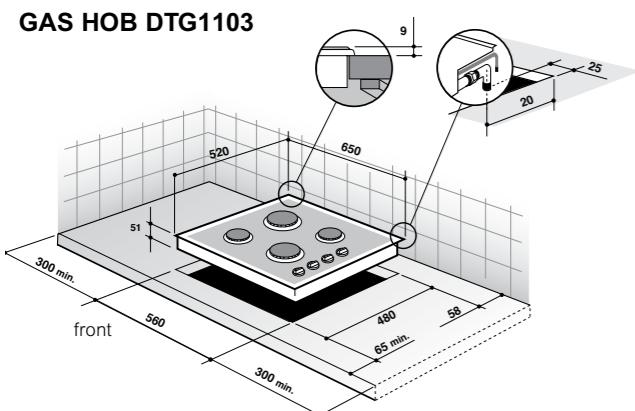
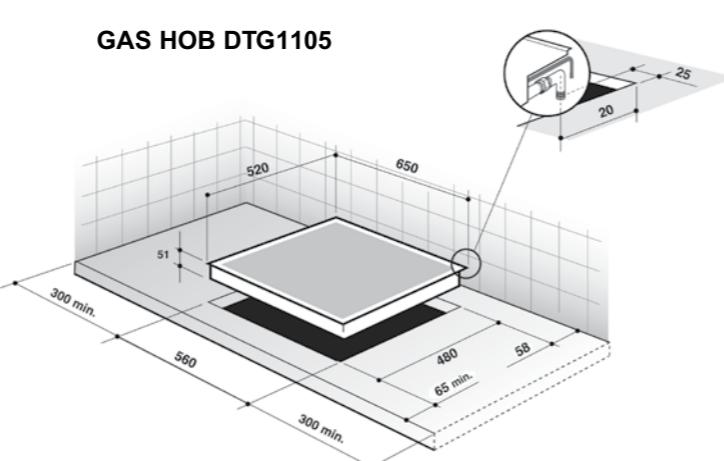
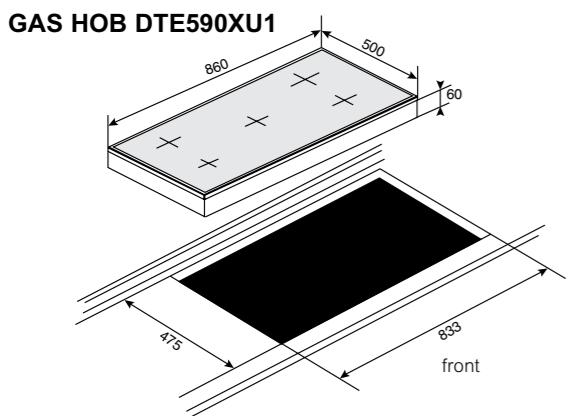
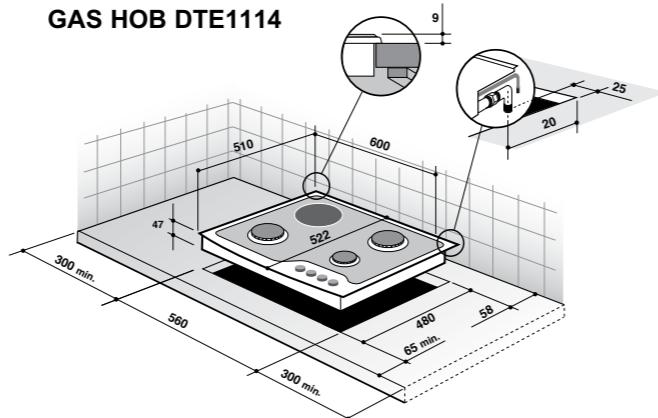
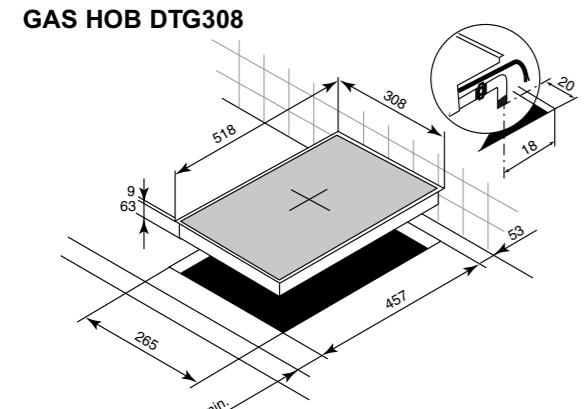
Most hobs malfunctioning issues are related to poor ventilation / wrong installation.

For optimum operation, it is important to provide sufficient air ventilation in cabinetry. The induction hob is fitted with a cooling fan that sucks the air through the rear and discharges it to the front. It is necessary, during the installation, to strictly adhere to the recommendations provided in the user manual.

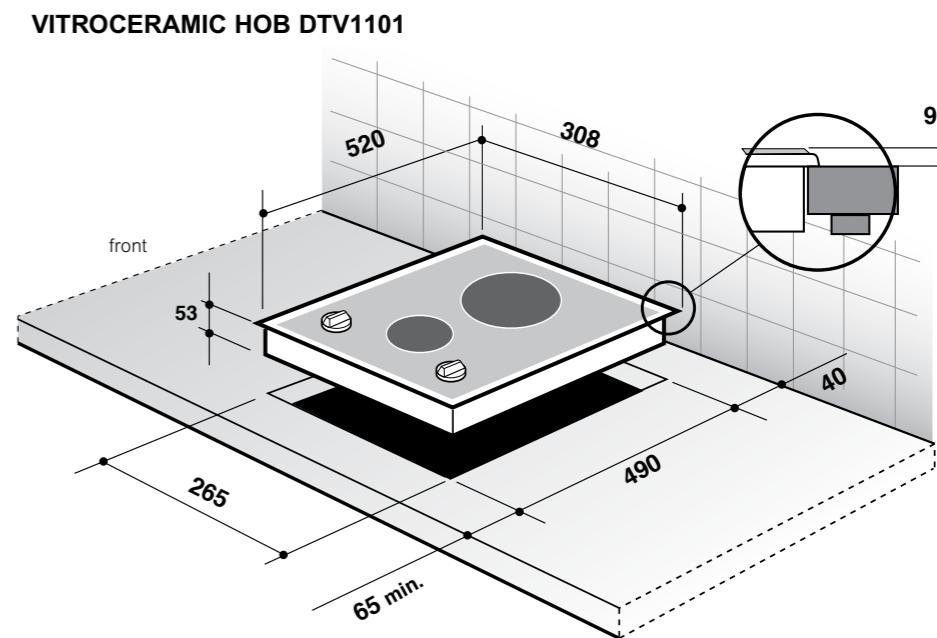
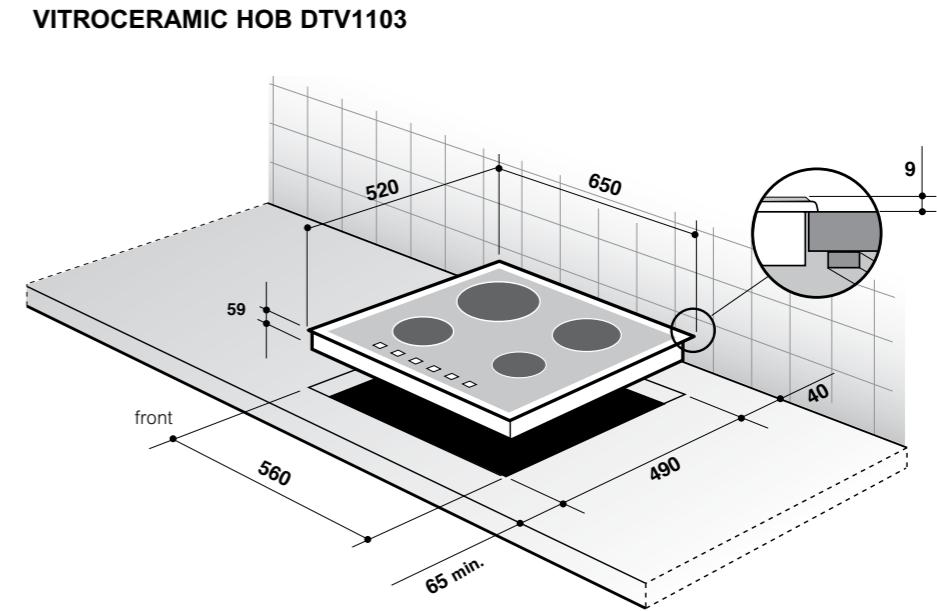
Minimum distance from hob to back wall is subject to the type of materials for the back splash/ back wall and the size of the cookware, when in doubt, please contact Aftersales Service Department at 6508 4639.

INDUCTION HOB: INSTALLATION DIAGRAMS

GAS HOB: INSTALLATION DIAGRAMS



VITROCERAMIC HOB: INSTALLATION DIAGRAMS



IMPORTANT NOTE:

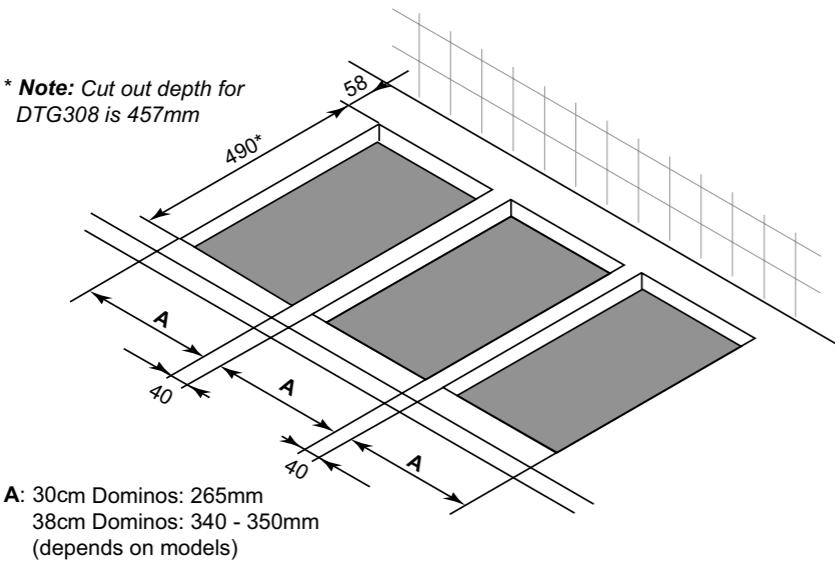
Minimum distance from hob to back wall is subjected to the type of materials for the back splash / back wall and the size of the cookware. Leave a bigger distance if large cookware will be used. Refer to local regulations, AS/NZS5601 and wiring rules as appropriate

HOB: IMPORTANT NOTES FOR INSTALLATION

PROFESSIONAL DOMINO SERIES 38CM HOB: INSTALLATION DIAGRAMS

INSTALLATION GUIDELINES FOR MODULAR DOMINO HOBS

Install domino hobs with a minimum clearance of at least 53mm from the backwall; and at least 35mm between each hob for better support.

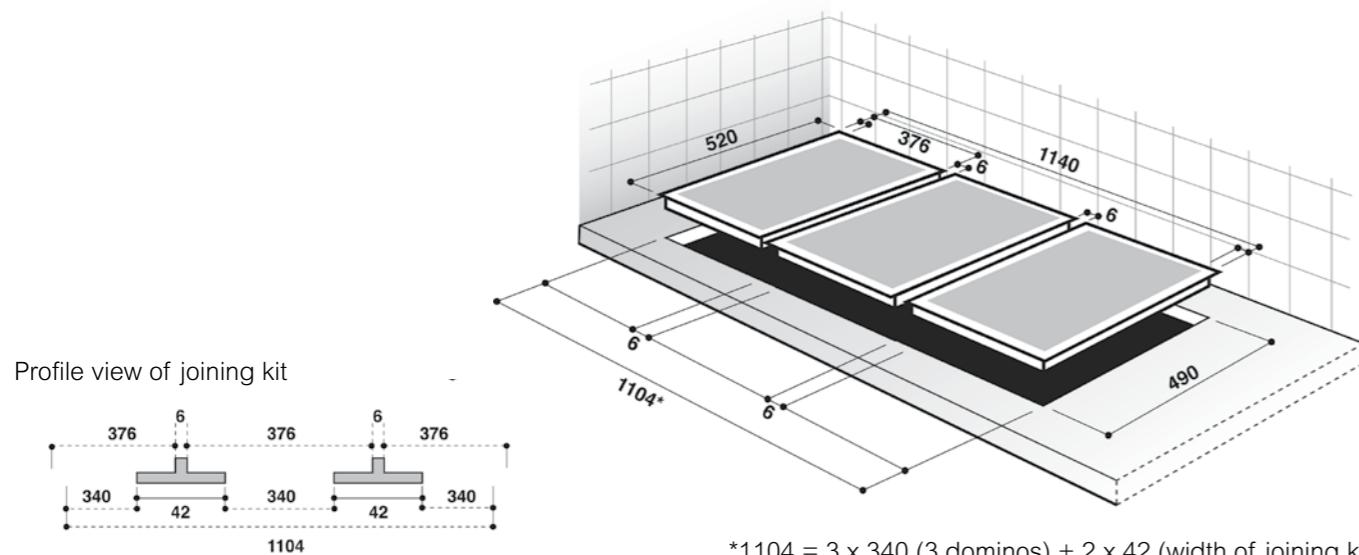


FLUSH DOMINOS (30CM AND 38CM)

Leave a minimum distance of 35/40mm between each cut-outs so as not to weaken the support beams and facilitates cleaning.

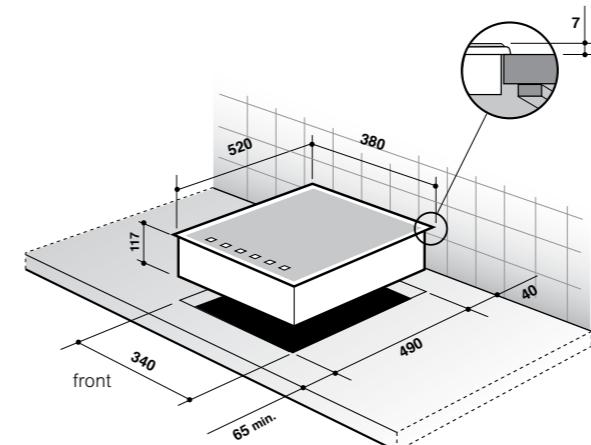
INSTALLING 38CM DOMINOS

To install 2 or more 38cm domino hobs together, you can also make use of the accessory kit DBJ1000X. Use 1 kit for installing 2 dominos together, use 2 kits when installing 3 dominos together.

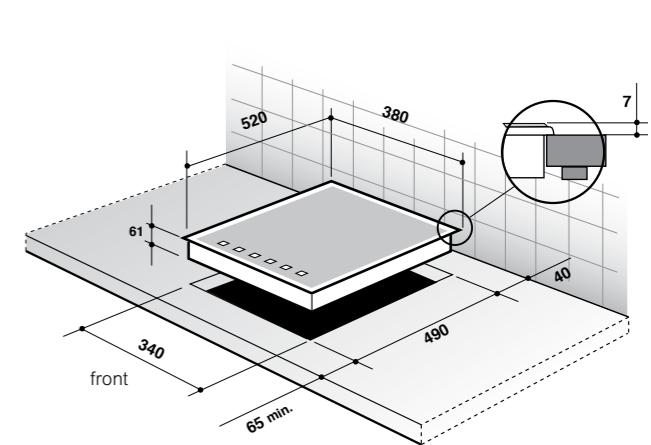


* Based on 340mm cut out dimensions of each hob. Please refer to installation manual of DBJ1000X before installation.

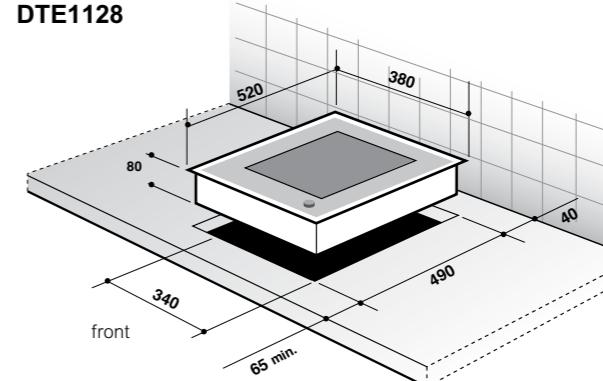
PROFESSIONAL DOMINO SERIES 38CM DTI1032



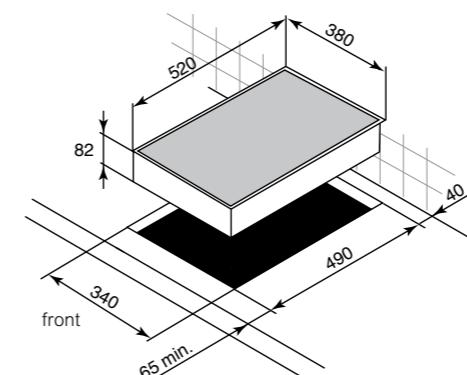
PROFESSIONAL DOMINO SERIES 38CM DTI1041



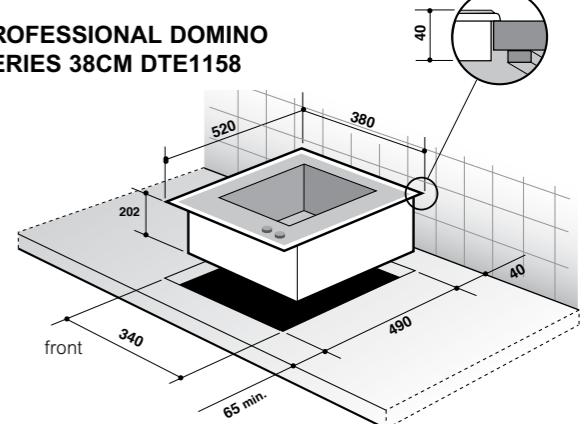
PROFESSIONAL DOMINO SERIES 38CM DTE1148 / DTE1128



PROFESSIONAL DOMINO SERIES 38CM DTE1168



PROFESSIONAL DOMINO SERIES 38CM DTE1158



IMPORTANT NOTE:

Take into consideration the size of the cookware, which will be used on the hob when deciding on the minimum distance between each dominos and the distance between domino to backwall. If a big cookware is used, the distance between the hob and the wall should be greater.

HOOD: IMPORTANT NOTES FOR INSTALLATION

INSTALLATION GUIDELINES FOR HOOD

A minimum distance is required between the cooktop and the underside of the hood (grease filter).

If the hob is an induction or vitroceramic hob, the minimum distance should be 65cm; and a minimum distance of 70cm is required for a gas hob (Diagram A).

The evacuation of the airflow should be as direct as possible as the use of elbows / extensions (not supplied) will reduce the suction power (1 elbow reduces the suction efficiency by 15%). We also recommend the use of a smooth tube over a flexible tube to avoid disruption of the airflow and creation of noises. Do not use more than 2 bends of 45° or 1 bend of 90°. In the case of a direct-vent through a wall, the prevailing wind direction is important to be taken into account (going against the windflow will reduce the effectiveness of the hood).

Recommended pipe diameter: For Evacuation, use pipe with 150mm
For Recycling, use pipe with 125mm

Note: Do not silicone the hood to the wall; this is to facilitate access to the electronic parts for maintenance and servicing.

Electrical connections

The hoods are supplied in 13 amps.

DIAGRAM A

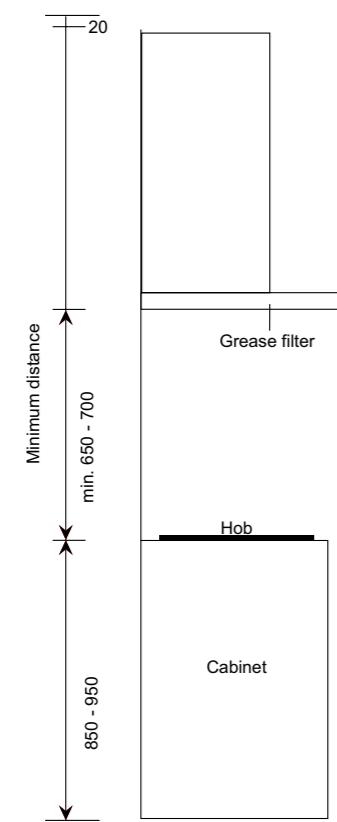
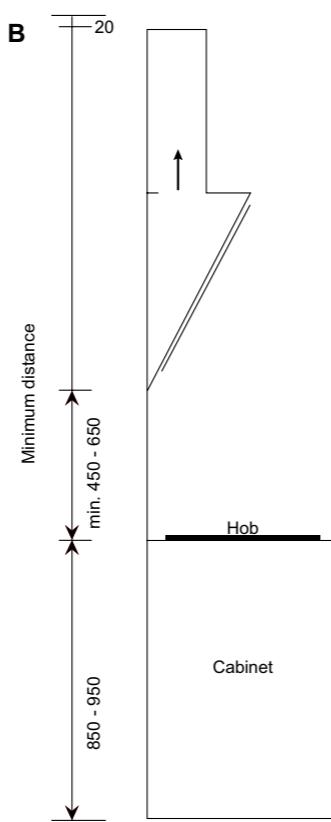


DIAGRAM B



IMPORTANT NOTES FOR DHD1193 / DHD498 (Diagram B)

These hoods are delivered in recycling version. In this case it is not necessary to add a chimney. In the evacuation version, the ducting is vertical and therefore chimney flue is required. It is important to take into account the ceiling height available for full installation. In certain cases, it will be probably necessary to cut the chimney. The distance between the bottom of the hood and worktop must be at least 65cm if the hob is a gas hob and min 45cm apart for other hobs.

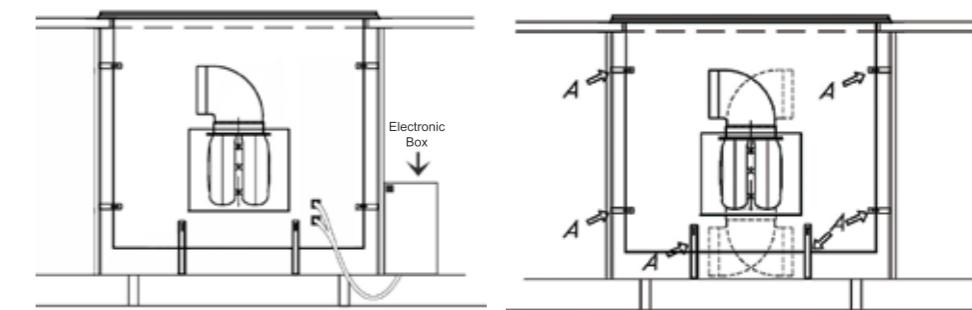
HOOD: IMPORTANT NOTES FOR INSTALLATION

IMPORTANT NOTES FOR DHD1100 / DHD1101 / DHD1102 / DHD1103

DHD1100 is delivered in recycling version. Evacuation is possible with a flue pipe and fixing flang (not supplied), please refer to the user manual for more information.

The motor (see circled) of the hood is on the rear side of the body. Please ensure that the space under the worktop and the cabinetry housing the motor is clear of obstruction for optimal airflow. The electronic box can be housed in the same or adjacent cabinetry, and must be easily accessible for servicing and maintenance.

A ducting pipe (not supplied) can be used to direct the airflow out of the cabinetry. Alternatively, bevels or openings (A) may be made at the base and / or sides of the cabinetry (depending on the air outflow directions) for air evacuation out of the housing cabinetry.



IMPORTANT NOTES FOR DOWNDRAFT CALIBRATION

After the downdraft has been installed, the aspiration panel must be calibrated. This operation is necessary to regulate the power extraction of the aspiration panel.

Connect the product to the power line, making sure it is conformed to the supply voltage indicated on the technical data tag.

Push the ON / 1 button and the aspiration panel rises.

After it has reached a height of 180mm from the cooktop: press the OFF button => the TIMER => and after 2 seconds, the OFF button.

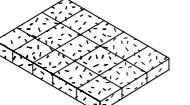
The downdraft will carry out the calibration of its aspiration panel rising and retracting for some centimeters.

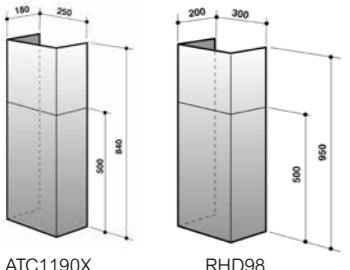
During this phase, the buttons on the pushbutton control panel blink. At the end of the calibration, the aspiration panel goes back to the previous position and the button stops blinking.

Wait until the aspiration panel stops moving before re-activating the extraction.

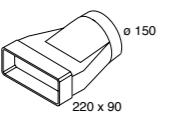


Please order through our authorised De Dietrich retailer and please quote the reference for purchase
(indent orders only).

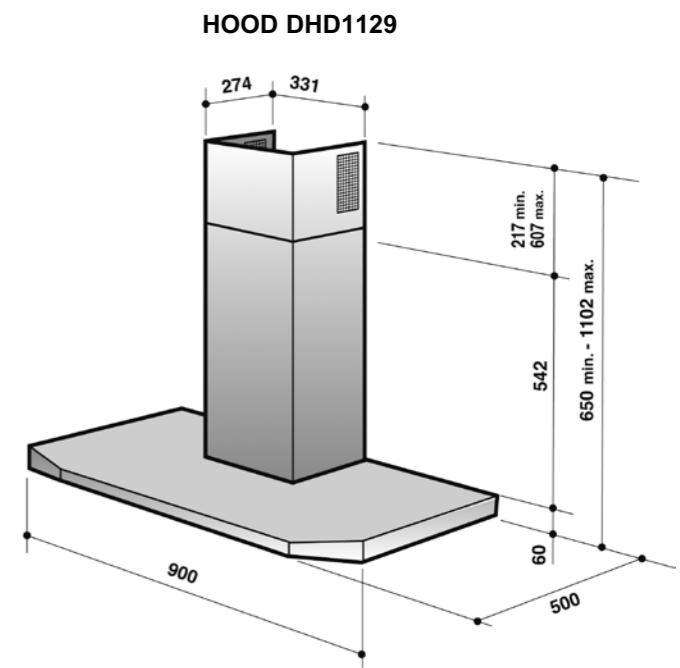
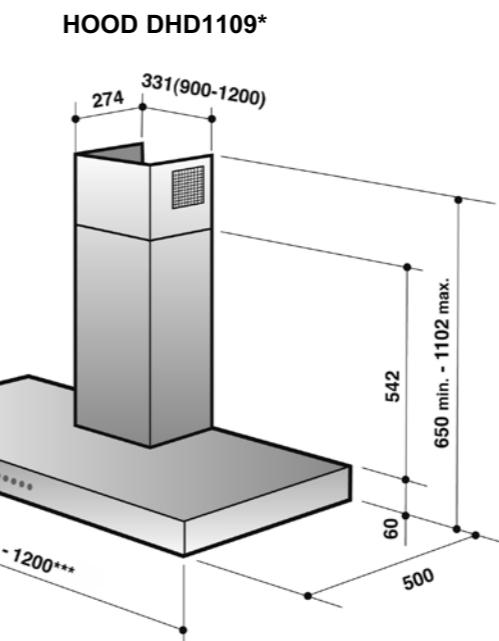
DESIGNATION	FITLER REFERENCE	PRODUCT REFERENCE NO.
Recycling filter kit		
		
	AFC - 33	DHT1196
	DHK304AP1	DHG577
	AH4063U1	DHG690
	AFC - 90	DHD1193
	DHD1129	DHD1129
	DHD1109	DHD1109
	DHD1112	DHD1112
	DHD1118	DHD1118
	DHD1128	DHD1128
	DHD1187	DHD1187
	DHD1127	DHD1127
	AH4066F1	DHD498
	DHK470AE1	DHD784
	AK700AE1	DHD1100
		DHD1103
	AK901AE1	DHD1101
	AK912AE1	DHD1102

Flue extension for chimney hoods	ATC1190X	DHD1190
	ATC1190X	
	RHD12X	DHD1129
	RHD119	DHD1193
		DHD1127
	RHD98XE1	DHD498
	ATC649X	DHD1112
		DHD1109

Pipe reducer	79X1403	\varnothing 120 / 125 / 150
For all hoods to concentrate airflow.		

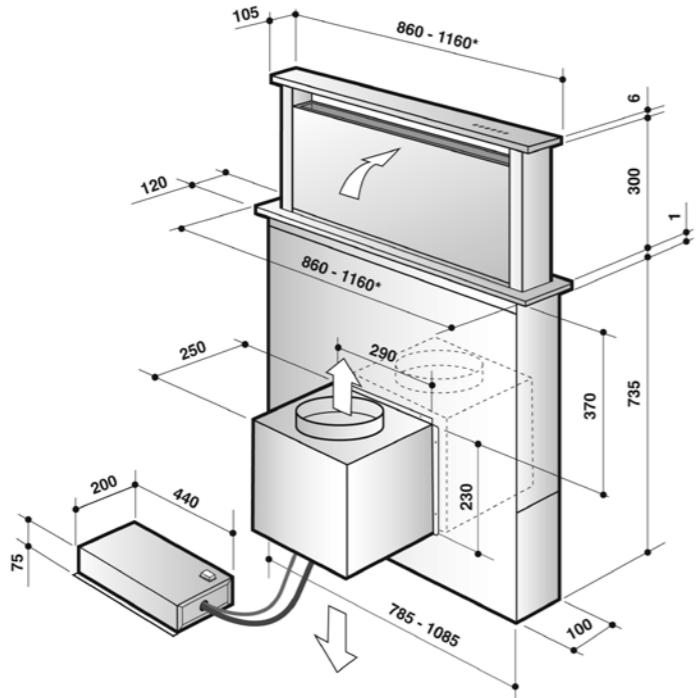
Pipe adaptor	92X8555	\varnothing 150 / 90X220
		

Accessories available from Spare Parts Department Tel: 6508 4647 (Strictly by appointment only)

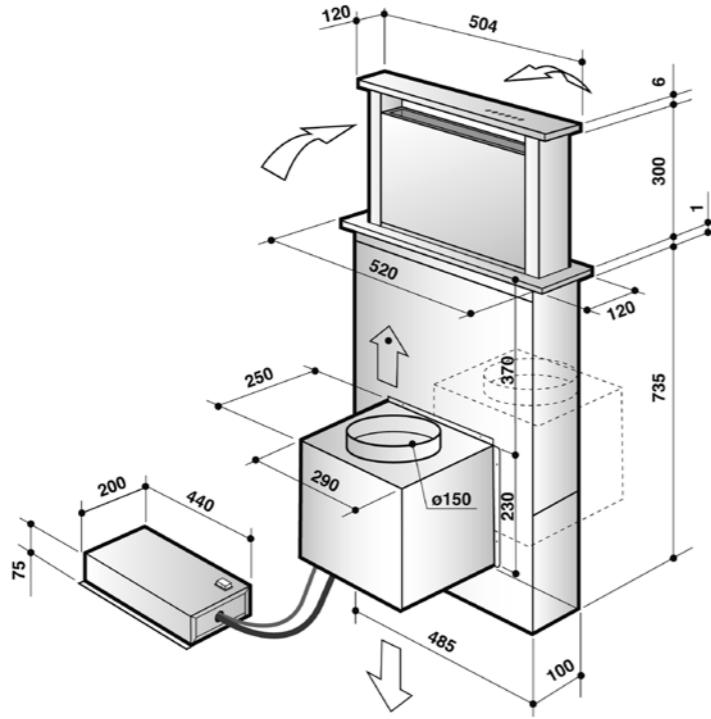


HOOD: INSTALLATION DIAGRAMS

HOOD DHD1102* / DHD1100 / DHD1103

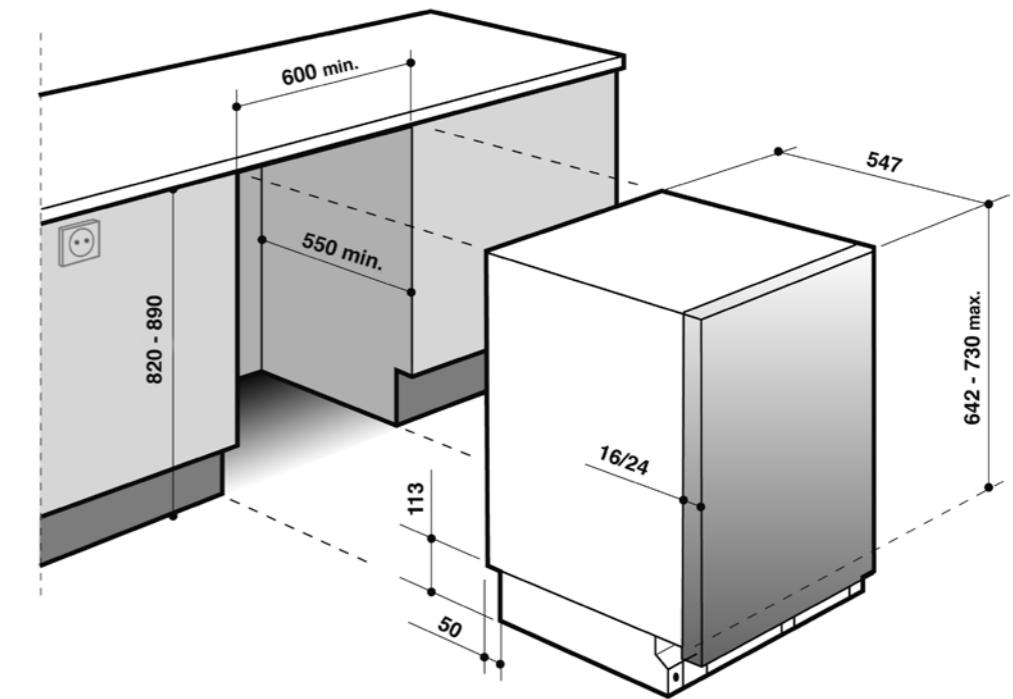


HOOD DHD1101

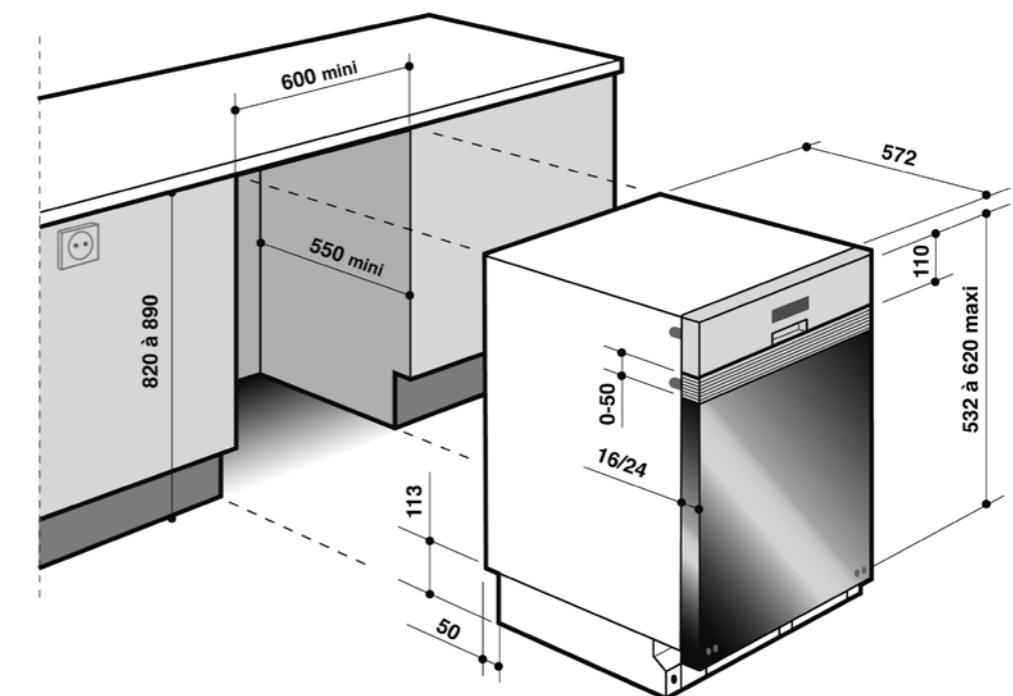


DISHWASHER: INSTALLATION DIAGRAMS

DISHWASHER DVH118GJA



DISHWASHER DVH1150XA



OVENS

REFERENCES	PREMIUM	CORIUM
White Pearl	DOP1190W	
Grey Pearl	DOP1190GX	
Black Pearl		DOP1180B
Platinum		DOP1180X
FEATURES		DOP1150X
Type of cleaning / programs	Pyrolytic	Pyrolytic
Pyrocontrol	•	•
Type of cooking	Multifunction Plus	Multifunction Plus
Cooking functions	16	9
CONTROL PANEL		Multifunction Plus
Type of controls	Intuitive programming	Intelligent touch controls with white backlit LED
Type of display	Tactilium display	Color Matrics
Recommendation for height of the dish	•	•
Expert Mode	16	9
Culinary Guide	99 recipes	49 recipes
ICS Program	15 programs	16 programs
Low Temperature cooking	10 programs	10 programs
Eolyse	•	•
Biogrill Plus / Biogrill	• / •	• / •
SAFETY FEATURES		- / •
Auto Stop System	•	•
Access lock to control panel	•	•
Door	Cool door	Cool door
OVEN		Cool door
Door	Removable	Removable
No. of Glass Panels / Removable	4 / Removable	4 / Removable
Interior light	Halogen lighting x 2	Halogen lighting x 1
Enamelite	Grey Enamelite	Grey Enamelite
Volume	59L	60L
Grill	3000W	3000W
CONSUMPTION		3000W
Energy class (European Energy Labelling)	A	A
Conventional Energy Consumption (kWh)	0.79	0.79
Air-forced Conventional Energy Consumption (kWh)	0.70	0.70
Electrical Connection rating (kWh)	3.570	3.570
Powerclean 80 mins (kWh)	3	3
ACCESSORIES		3
Racks	Enamel telescopic	Enamel telescopic
Safety anti- tip shelves	2	2
Maxi drip pan 45mm	2	1
Lissium baking tray	1	1
Rotisserie with shelf support	1	1
Trivet	-	-
Telescopic shelf system	1	-
DIMENSIONS - WEIGHT		-
Built-in (H x W x D)mm	590 x 560 x 555	590 x 560 x 555
Actual (H x W x D)	598 x 594 x 595	598 x 594 x 613
Packed (H x W x D)	654 x 610 x 660	654 x 610 x 660
Net weight (kg)	36	36
Gross weight (kg)	39	39
Cable length (without plug)	120	120
Connections	220 - 240V / 50 - 60Hz / 16amps	220 - 240V / 50 - 60Hz / 16amps
	220 - 240V / 50 - 60Hz / 16amps	220 - 240V / 50 - 60Hz / 16amps

REFERENCES	CORIUM	
White Pearl		
Grey Pearl		
Black Pearl		DOP1145B
Platinum	DOC1110X	DOP1145X
FEATURES		
Type of cleaning / programs	Catalytic Panels	Pyro-Turbo / 3
Pyrocontrol	•	•
Type of cooking	Multifunction Plus	Multifunction Plus
Cooking functions	8	9
CONTROL PANEL		
Type of controls	Electronic twin encoder with white backlit LED	Electronic twin encoder with white backlit LED
Type of display	LCD Digital Display	Animated LED Display
Recommendation for height of the dish	•	•
Expert Mode	8	9
Culinary Guide	-	-
ICS Program	-	-
Low Temperature cooking	-	-
Eolyse	-	-
Biogrill Plus / Biogrill	- / •	- / •
SAFETY FEATURES		
Auto Stop System	•	•
Access lock to control panel	-	-
Door	Ventilated door	Cool door
OVEN		
Door	Removable	Removable
No. of Glass Panels / Removable	3 / •	4 / •
Interior light	Halogen lighting x 1	Halogen lighting x 1
Enamelite	Grey Enamelite	Grey Enamelite
Volume	60L	40L
Grill	3000W	1750W
CONSUMPTION		
Energy class (European Energy Labelling)	A-10%	A-20%
Conventional Energy Consumption (kWh)	0.79	0.63
Air-forced Conventional Energy Consumption (kWh)	0.70	0.97
Electrical Connection rating (kWh)	3.570	3.135
Powerclean 80 mins (kWh)	-	2.93
ACCESSORIES		
Racks	Enamelled wired	Enamelled wired
Safety anti- tip shelves	2	1
Maxi drip pan 45mm / 20mm	1 / -	1 / -
Lissium baking tray	1	1
Rotisserie with shelf support	1	-
Trivet	-	1
Telescopic shelf system		
DIMENSIONS - WEIGHT		
Built-in (H x W x D)mm	590 x 560 x 555	450 x 560 x 550
Actual (H x W x D)	598 x 594 x 613	456 x 592 x 631
Packed (H x W x D)	654 x 610 x 660	700 x 550 x 660
Net weight (kg)	36	35
Gross weight (kg)	38	38
Cable length (without plug)	120	150
Connections	220 - 240V / 50 - 60Hz / 16amps	220 - 240V / 50 - 60Hz / 16amps

STEAM OVEN

REFERENCES	CORIUM
White Pearl	
Grey Pearl	
Black Pearl	DOV1145B
Platinum	DOV1145X
FEATURES	
Type of cooking	Steam cooking
Type of cleaning / programs	-
CONTROL PANEL	
Type of controls	Electronic twin encoder with white LED
Type of display	LCD Animated Display
Recommendation of the temperature	•
SAFETY FEATURES	
Auto Stop System	•
OVEN	
Type of cavity	Stainless steel
Volume	29L
Interior light	Halogen Lighting
Steam generator	1600W
CONSUMPTION	
Maintain at 200°C (kWh)	0.71
ACCESSORIES	
Racks	1
Perforated dish	1
Drip dish	1
DIMENSIONS - WEIGHT	
Built-in (H x W x D)mm	450 x 560 x 550
Actual (H x W x D)	453 x 592 x 480
Packed (H x W x D)	558 x 673 x 571
Net weight (kg)	25
Gross weight (kg)	27
Cable length (without plug)	150
Connections	220 - 240V / 50 Hz / 10amps

REFERENCES	CORIUM
White Pearl	
Grey Pearl	
Black Pearl	
Platinum	DOS1180X
FEATURES	
Type of cleaning / programs	Pyrlytic
Pyrocontrol	•
Type of cooking	Multifunction Plus
Cooking functions	7
CONTROL PANEL	
Type of controls	Electronic twin encoder with white LED
Type of display	LCD Animated Display
Recommendation for height of the dish	•
Auto cooking program	6 (25 recipes)
Steam Assisted	3
Biogrill Plus / Biogrill	- / •
SAFETY FEATURES	
Auto Stop System	•
Access lock to control panel	•
Door	Cool door
OVEN	
Door	Removable
No. of Glass Panels / Removable	4 / -
Interior light	Halogen lighting x 1
Enamelite	Grey Enamelite
Volume	40L
CONSUMPTION	
Energy class (European Energy Labelling)	A
Conventional Energy Consumption (kWh)	0.71
Air-forced Conventional Energy Consumption (kWh)	0.97
Electrical Connection rating	3.135
Powerclean 80 mins (kWh)	2.93
ACCESSORIES	
Racks	Enamelled wired
Safety anti- tip shelves	1
Maxi drip pan 45mm / 20mm	1 / -
Lissium baking try	1
DIMENSIONS - WEIGHT	
Built-in (H x W x D)mm	450 x 560 x 550
Actual (H x W x D)	456 x 592 x 620
Packed (H x W x D)	550 x 660 x 700
Net weight (kg)	36
Gross weight (kg)	39
Cable length (without plug)	150
Connections	220 - 240V / 50 - 60Hz / 16amps

COMBI STEAM OVEN

MICROWAVE OVEN

REFERENCES	PREMIUM	CORIUM
White Pearl	DOM1195W	
Grey Pearl	DOM1195GX	DME1195GX
Black Pearl		DME1140B
Platinum		DME1140X
FEATURES		
Type of cooking	Combination Microwaves	Combination Microwaves
Cooking functions	13	4
	3	
CONTROL PANEL		
Type of controls	Intelligent touch controls with white LED	Intelligent touch controls with white backlit LED
Type of display	Black and White Matrics	Black and White Matrics
Automatic programmes	11	10
Independent timer	•	•
SAFETY FEATURES		
Auto Stop System	•	•
Access lock to control panel	•	•
Door	Ventilated	Ventilated
OVEN		
Door	Removable	Removable
Interior light	Halogen Lighting	•
Enamelite / Stainless steel cavity	• / -	• / -
Volume	40L	40L
Microwave output	1000W	1000W
Fan output	1600W	1600W
Grill output	1750W	1750W
Bottom output	1200W	-
CONSUMPTION		
Energy class (European Energy Labelling)	A-10%	A-10%
Conventional Energy Consumption (kWh)	0.713	0.713
Air-forced Conventional Energy Consumption (kWh)	0.97	0.97
Electrical Connection rating (kWh)	3.43	3.43
ACCESSORIES		
Racks	Chrome wired	Chrome wired
Safety grids	1	1
Glass tray	1	1
Pizza plate		
DIMENSIONS - WEIGHT		
Built-in (H x W x D)mm	450 x 560 x 550	450 x 560 x 550
Actual (H x W x D)	456 x 592 x 631	456 x 592 x 628
Packed (H x W x D)	553 x 673 x 571	550 x 670 x 700
Net weight (kg)	39	39
Gross weight (kg)	43	43
Cable length (without plug)	120	125
Connections	220 - 240V / 50Hz / 16amps	220 - 240V / 50 / 16amps

REFERENCES	CORIUM
White Pearl	
Grey Pearl	
Black Pearl	
Platinum	DME1129X
FEATURES	
Type of cooking	Microwaves with Grill
Cooking functions	2
CONTROL PANEL	
Type of controls	Electronic buttons with knob control
Type of display	Digital LCD with LED digit display
Automatic programmes	6
Independent timer	•
SAFETY FEATURES	
Auto Stop System	•
Access lock to control panel	-
Door	Ventilated
OVEN	
Door	Non-Removable
Interior light	•
Enamelite / Stainless steel cavity	- / •
Volume	26L
Microwave output	900W
Fan output	-
Grill output	1250W
Bottom output	-
CONSUMPTION	
Energy class (European Energy Labelling)	A
Conventional Energy Consumption (kWh)	-
Air-forced Conventional Energy Consumption (kWh)	-
Electrical Connection rating (kWh)	2.75
ACCESSORIES	
Racks	1
Safety grids	-
Glass tray	1
Pizza plate	
DIMENSIONS - WEIGHT	
Built-in (H x W x D)mm	380 x 560 x 550
Actual (H x W x D)	390 x 592 x 584
Packed (H x W x D)	552 x 660 x 620
Net weight (kg)	24
Gross weight (kg)	26
Cable length (without plug)	160
Connections	220 - 240V / 50Hz / 16amps

ESPRESSO COFFEE MACHINE

WARMING DRAWER

REFERENCES	CORIUM
Platinum	DED1140X
FUNCTIONS	
On / Off touch	.
One of two cups selection touch	.
Touch control for coffee grinder	.
Touch control for coffee gounds	.
Water or steam distribution touch	.
Automatic Cappuccino touch	.
Automatic Coffee with milk touch	.
Touch for hot milk (max. 1L)	.
Alarm indicator for coffee level	.
Alarm indicator for water level	.
Descaling indicator	.
PROGRAMMING	
Adjusting the does of coffee (short, medium, long)	.
Adjusting the quantity of coffee per cup	.
Adjusting the quantity of water depanding on the cup size	.
Adjusting the temperature of water	.
Adjusting the temperature of steam	.
Adjusting the grinding coffee fineness control	.
GENERAL FEATURES	
Lighting	.
Cleaning mode: rinsing	Automatic
Cleaning mode: descaling	.
Pump power (W)	50
Coffee heating system power (W)	1200
Steam heating system power (W)	1000
Coffee grinder power (W)	40
Pump pressure (bar)	15
Water tank capacity (L)	1.8
Coffee tank capacity (G)	200
Heating time	1'40
CONNECTION	
Voltage / Frequency	220 - 240 / 50Hz / 13amps
Total power for linking (W)	1350
Delivered with cable	.
DIMENSIONS - WEIGHT	
Overall H x W x D (mm)	455 x 595 x 420
Built in H x W x D (mm)	450 x 560 x 550
With packaging H x W x D (mm)	650 x 535 x 510
Net / Gross weight (kg)	23 / 27.6

REFERENCES	PREMIUM	CORIUM
White Pearl		
Grey Pearl	DWD1194GX	
Black Pearl		DWD1114B
Platinum		DWD1114X
FEATURES		DWD1129X
Height	14cm	14cm
Knobs control	.	.
Heating mode	Circulating heat	Circulating heat
Temperature selection (30 - 70°C)	.	.
90 mins minute minder	.	.
Auto cut off	.	.
TECHNICAL SPECIFICATIONS		
Delicate touch opening	.	-
Runners with soft self closing	.	.
Removable sliding mat	.	.
Visible light	.	.
DIMENSIONS - WEIGHT		
Built-in (H x W x D)mm	135 x 542 x 550	140 x 560 x 550
Actual (H x W x D)	150 x 592 x 545	130 x 592 x 535
Packed (H x W x D)	175 x 618 x 643	175 x 618 x 643
Net weight (kg)	16.3	16
Gross weight (kg)	17.5	17
Connections	220 - 240V / 50 / 13amps	220 - 240V / 50 / 13amps
Length of electrical cord (cm) without plug	15	14
		15

INDUCTION HOB

REFERENCES	PREMIUM		
White Pearl	DTI1053W		
Grey Pearl	DTI1199GE		
Black Pearl	DTIM1000C		
Platinum			
TRIMMING			
Bevelled stainless steel trimming	•	-	-
Frameless	-	•	-
Bevelled edges	-	-	-
NUMBER OF ZONES			
Induction	Zoneless	4	4
Continuum 40 x 23cm		•	•
FEATURES			
Width	93cm	93cm	65cm
Vitroceramic glass surface	•	•	•
Touch control / slider	• / -	• / -	• / -
POWER / DIAMETER OF ZONES			
Front right	•		
Front left	•		
Left	•	Continuum 4600W	Continuum 4600W
Right	•	Continuum 4600W	Continuum 4600W
Rear right	•		
Rear left	•		
Rear center	•		
Front center	•		
Central	•		
Central right	•		
Central left	•		
FUNCTIONS			
Power levels per zone	15	15	15
Direct access level		3	3
BOOST function	•	•	•
Minute minders	•	4 x 99 mins	4 x 99 mins
Start control function	•	•	•
Elapsed timer	•	•	•
Power tracker	•	•	•
Boil function	•	•	•
TOTAL SECURITY			
Pack 10 safeties	•	•	•
INSTALLATION			
Electric power	10800W	7200W	7200W
Supplied with cable	•	•	•
Connection (amps)	220-240V / 50 / 60Hz (63A)	220-240V / 50Hz (32A)	220-240V / 50Hz (32A)
Single / Triple phase connection	• / -	• / -	• / -
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	90 x 900 x 490	59 x 900 x 410	59 x 560 x 490
Actual (W x D)	90 x 930 x 520	59 x 930 x 440	59 x 650 x 520
Packed (H x W x D)	300 x 1080 x 630	135 x 1075 x 595	140 x 750 x 600
Gross weight (kg)	30	18	14
Net weight (kg)	34	20	15

REFERENCES	PREMIUM		
White Pearl	DTI1116W		
Grey Pearl	DTI1047GC		
Black Pearl			
Platinum			
TRIMMING			
Bevelled stainless steel trimming	•	-	-
Frameless	-	-	•
Bevelled edges	-	-	-
NUMBER OF ZONES			
Induction		4	3
Continuum 40 x 23cm		•	
FEATURES			
Width		65cm	65cm
Vitroceramic glass surface	•	•	•
Touch control / slider	- / •	• / -	
POWER / DIAMETER OF ZONES			
Front right			
Front left		2200W - 16cm	3200W - 23cm
Left			
Right		Continuum 4600W	
Rear right			
Rear left		3100W - 23cm	2200W - 16cm
Rear center			
Front center			
Central			
Central right			4600W - 28cm
Central left			
FUNCTIONS			
Power levels per zone		15	15
Direct access level		3	3
BOOST function	•	•	•
Minute minders		4 x 99 mins	3 x 99 mins
Start control function	•	•	•
Elapsed timer	•	•	•
Power tracker	•	•	•
Boil function	•	•	•
TOTAL SECURITY			
Pack 10 safeties	•	•	•
INSTALLATION			
Electric power		7200W	7200W
Supplied with cable	•	•	•
Connection (amps)	220-240V / 50Hz (32A)	220-240V / 50 / 60Hz (32A)	
Single / Triple phase connection	• / -	• / -	• / -
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm		64 x 560 x 490	64 x 560 x 490
Actual (W x D)		64 x 650 x 520	64 x 650 x 520
Packed (H x W x D)		140 x 750 x 600	135 x 770 x 600
Gross weight (kg)		14	14
Net weight (kg)		15	15

INDUCTION HOB

REFERENCES	CORIUM		
White Pearl			
Grey Pearl			
Black Pearl	DTI1089V		
Platinum		DTI1049X	DTI1008X
TRIMMING			
Bevelled stainless steel trimming	-	.	.
Frameless	-	-	-
Bevelled edges	.	-	-
NUMBER OF ZONES			
Induction	4	5	4
Continuum 40 x 23cm	.	.	-
FEATURES			
Width	93cm	93cm	80cm
Vitroceramic glass surface	.	.	.
Touch control	.	.	.
POWER / DIAMETER OF ZONES			
Front right	-	3100W - 23cm	-
Front left	-	-	-
Left	Continuum 4600W	Continuum 4600W	3200W - 23cm
Right	3100W - 23cm		3200W - 23cm
Rear right	-	2200W - 16cm	-
Rear left	-	-	-
Rear center	-	-	2800W - 18cm
Front center		-	2200W - 16cm
Central	2200W - 16cm	4600W - 28cm	-
Central right	-	-	-
Central left	-	-	-
FUNCTIONS			
Power levels per zone	15	15	15
Direct access level	3	3	3
BOOST function	.	.	.
Minute minders	4 x 99 mins	5 x 99 mins	4 x 99 mins
Start control function	.	.	.
Elapsed timer	.	.	.
Power tracker	.	.	.
Boil function	.	.	.
TOTAL SECURITY			
Pack 10 safeties	.	.	.
INSTALLATION			
Electric power	7200W	11800W	7200W
Supplied with cable	.	.	.
Connection (amps)	220-240V / 50Hz (32A)	220-240V / 50Hz (63A)	220-240V / 50Hz (32A)
Single / Triple phase connection	• / -	• / -	• / -
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	64 x 900 x 410	64 x 900 x 490	64 x 750 x 490
Actual (W x D)	64 x 930 x 440	64 x 931 x 520	64 x 782 x 520
Packed (H x W x D)	140 x 1150 x 620	135 x 1075 x 595	160 x 945 x 600
Gross weight (kg)	18	18	15
Net weight (kg)	20	20	16

REFERENCES	CORIUM		
White Pearl			
Grey Pearl			
Black Pearl			
Platinum		DTI1053X	DTI1043X
TRIMMING			
Bevelled stainless steel trimming	.	.	.
Frameless			
Bevelled edges			
NUMBER OF ZONES			
Induction	4	4	2
Continuum 40 x 23cm	.	.	
FEATURES			
Width	65cm	65cm	30cm
Vitroceramic glass surface	.	.	.
Touch control	.	.	.
POWER / DIAMETER OF ZONES			
Front right		2200W - 16cm	
Front left			
Left		Continuum 4600W	Continuum 4600W
Right		Continuum 4600W	
Rear right			3100W - 23cm
Rear left			
Rear center			3100W - 21cm
Front center			2000W - 16cm
Central			
Central right			
Central left			
FUNCTIONS			
Power levels per zone	15	15	15
Direct access level	3	3	3
BOOST function	.	.	.
Minute minders	4 x 99 mins	4 x 99 mins	2 x 99 mins
Start control function	.	.	.
Elapsed timer	.	.	.
Power tracker	.	.	.
Boil function	.	.	.
TOTAL SECURITY			
Pack 10 safeties	.	.	.
INSTALLATION			
Electric power	7200W	7200W	3100W
Supplied with cable	.	.	.
Connection (amps)	220-240V / 50Hz (32A)	220-240V / 50 / 60Hz (32A)	220-240V / 50 / 60Hz (16A)
Single / Triple phase connection	• / -	• / -	• / -
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	64 x 560 x 490	64 x 560 x 490	64 x 265 x 490
Actual (W x D)	64 x 650 x 520	64 x 650 x 520	64 x 308 x 518
Packed (H x W x D)	140 x 750 x 600	140 x 600 x 750	175 x 595 x 395
Gross weight (kg)	14	14	6
Net weight (kg)	15	15	8

GAS HOB

REFERENCES	CORIUM		
Platinum	DTE590XU1	DTE1114X	DTG1105X
TRIMMING			
Bevelled stainless steel trimming			
Stainless steel trimming	.	.	.
Bevelled edges	.	.	.
NUMBER OF ZONES			
Gas	5	4	3
Wok Burner	.	.	.
FEATURES			
Width	90cm	60cm	65cm
Stainless steel surface	.	.	.
Black glass surface	.	.	.
Knobs control	.	.	.
POWER / DIAMETER OF ZONES			
Front right	Semi rapid - 1750W	Auxiliary - 1000W	Auxiliary - 850W
Front left	Auxiliary - 1000W	Triple crown wok burner - 3800W	
Left			Triple crown wok burner - 3600W
Right			
Rear right	Rapid - 2800W	Semi rapid - 1750W	Rapid - 3100W
Rear left	Semi rapid - 1750W	Rapid - 3000W	
Back center			
Front center			
Central	Triple crown wok burner - 3300W		
Central right			
Central left			
FUNCTIONS			
Cast iron pan supports	.	.	.
Work support	.	.	.
Integrated ignition	.	.	.
Thermocouple security	.	.	.
TOTAL SECURITY			
Gas safety cut off	.	.	.
INSTALLATION			
Gas power (W)	12650	9550	7550
Equipped with natural gas	.	.	.
Butane / Propane injector included	.	• / -	• / -
Supplied with cable	.	.	.
Connection (amps)	230 - 240 / 50Hz / 13amps	220 - 240 / 50Hz / 13amps	220 - 240 / 50Hz / 13amps
Single / Triple phase connection	• / -	• / -	• / -
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	60 x 833 x 475	47 x 560 x 480	51 x 560 x 480
Actual (W x D)	860 x 500	47 x 600 x 510	51 x 650 x 520
Packed (H x W x D)	135 x 940 x 590	148 x 663 x 558	170 x 860 x 600
Gross weight (kg)	15	16	14
Net weight (kg)	13	15	13

REFERENCES	CORIUM		
	DTG1103X	DTG1101X	DTG308XC1
TRIMMING			
Bevelled stainless steel trimming			
Stainless steel trimming	.	.	.
Bevelled edges	.	.	.
NUMBER OF ZONES			
Gas	4	2	1
Wok Burner	.	.	.
FEATURES			
Width	65cm	30cm	30cm
Stainless steel surface	.	.	.
Black glass surface	.	.	.
Knobs control	.	.	.
POWER / DIAMETER OF ZONES			
Front right	Auxiliary - 850W		
Front left		Triple crown wok burner - 3600W	
Left			
Right			
Rear right	Rapid - 2250W		
Rear left	Semi rapid - 1500W		
Back center		Rapid - 3100W	
Front center		Semi rapid - 1500W	
Central			Triple crown wok burner - 5000W
Central right			
Central left			
FUNCTIONS			
Cast iron pan supports	.	.	.
Work support	.	.	.
Integrated ignition	.	.	.
Thermocouple security	.	.	.
TOTAL SECURITY			
Gas safety cut off	.	.	.
INSTALLATION			
Gas power (W)	8200	4600	5000
Equipped with natural gas	.	.	LPG
Butane / Propane injector included	• / •	• / •	• / •
Supplied with cable	.	.	.
Connection (amps)	220 - 240 / 50Hz / 13amps	220 - 240 / 50Hz / 13amps	220 - 240 / 50Hz / 13amps
Single / Triple phase connection	• / -	• / -	• / -
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	51 x 560 x 480	51 x 265 x 480	63 x 265 x 457
Actual (W x D)	51 x 650 x 520	51 x 308 x 518	63 x 308 x 518
Packed (H x W x D)	170 x 860 x 600	190 x 400 x 590	140 x 348 x 560
Gross weight (kg)	14	7.5	7.4
Net weight (kg)	13	6	7

PROFESSIONAL / DOMINO HOB

CORIUM			
	Wok Induction	Continuum Induction	Lava Stone Grill
Platinum	DTI1032X	DTI1041X	DTE1148X
TRIMMING			
Bevelled stainless steel trimming	•	•	•
Stainless steel trimming			
Bevelled edges			
FEATURES			
Width	38cm	38cm	38cm
Stainless steel surface			
Vitroceramic glass surface	•	•	•
Type of control	Touch control	Touch control	Knob control
Supplied with wok	•		
Supplied with cover			
NUMBER OF ZONES			
Induction / Continuum (40cm x 23cm)	• / -	• / •	-
POWER / DIAMETER OF ZONES			
Center	•	•	•
Grill support			•
Lava stones			•
FUNCTIONS			
Power levels per zone	9	15	6
Direct access level		•	
BOOST function	•	•	
Minute minders	1 x 99 mins	2 x 99 mins	
TOTAL SECURITY			
Pack 7 safeties	•		
Pack 10 safeties		•	
INSTALLATION			
Electric power (W)	3000	4600	2500
Supplied with cable	•	•	•
Connection (amps)	220 - 240 / 50Hz / 16amps	220 - 240 / 50Hz / 32amps	220 - 240 / 50Hz / 16amps
Single / Triple phase connection	• / -	• / -	• / -
DIMENSIONS - WEIGHT			
Built-in (H x W x D)mm	117 x 340 x 490	61 x 340 x 490	80 x 340 x 490
Actual (W x D)	117 x 380 x 520	61 x 380 x 520	80 x 380 x 520
Packed (H x W x D)	270 x 420 x 670	210 x 480 x 600	235 x 400 x 545
Gross weight (kg)	17	8	10.6
Net weight (kg)	16	6	9.6

CORIUM		
Plancha	Deepfryer	TeppanYaki
DTE1128X	DTE1158X	DTE1168X
•	•	•
38cm	38cm	38cm
•	•	•
Knob control	2 x Knob controls	Knob control
•	•	•
6	Up to 200°C	Up to 250°C
•	•	•
1 x 15 mins		
2500	2200	2500
•	•	•
220 - 240 / 50Hz / 16amps	230 / 50Hz / 16amps	230 / 50Hz / 16amps
• / -	• / -	• / -
80 x 340 x 490	202 x 340 x 490	82 x 340 x 490
80 x 380 x 520	202 x 380 x 520	82 x 380 x 520
235 x 400 x 545	300 x 400 x 545	235 x 400 x 545
10.6	9.1	12.6
9.6	8	11.6

REFERENCES	CORIUM	
Platinum	DTV1101X	DTV1103X
TRIMMING		
Bevelled stainless steel trimming	•	•
Stainless steel trimming		
Bevelled edges		
NUMBER OF ZONES		
Speed ring	2	4
FEATURES		
Width	30cm	65cm
Vitroceramic glass surface	•	•
Knob control	•	•
POWER / DIAMETER OF ZONES		
Front right	Radient: 16.5cm - 1200W	
Front left		
Left		
Right		
Rear right	Radient: 23cm - 2500W	
Rear left	Radient: 1200W	
Back center	Radient: 14 / 23cm - 750 / 2200W	
Front center	Radient: 16.5cm - 1200W	
Central		
Central right		
Central left		
FUNCTIONS		
Power levels per zone	12	12
TOTAL SECURITY		
Residue heat indicator	• (2)	• (4)
Pack 2 safeties	•	•
INSTALLATION		
Electric power (W)	3400	7100
Supplied with cable	•	•
Connection (amps)	220 - 240 / 50Hz / 16amps	230 / 50Hz / 32amps
Single / Triple phase connection	Mono	Mono
DIMENSIONS - WEIGHT		
Built-in (H x W x D)mm	53 x 265 x 490	53 x 560 x 490
Actual (W x D)	53 x 308 x 518	650 x 520
Packed (H x W x D)	176 x 590 x 395	135 x 750 x 600
Gross weight (kg)	8	10
Net weight (kg)	6	9

REFERENCES	PREMIUM			
White Pearl	DHD1193W	DHD1129W		
Grey Pearl	DHD1193G	DHD1129G		
Black Pearl	DHD1193B		DHD1190B	
Platinum				DHD1103X
TYPE OF HOODS				
Type	Wall mount / Peripheral	Wall mount	Crescendo Updraft	Downdraft hood
Width	90cm	90cm	90cm	86cm
TECHNICAL SPECIFICATIONS				
Eylose / ICS technology	• / -	• / -		
Type of controls	Intelligent touch	Intelligent touch	Wireless remote control	Intelligent Touch + Wireless remote control
Number of motors / fans	1 / 1	1 / 2	1 / 1	1 / 2
Number of extraction speeds	4	4 with Booster	4	4
Maximum extraction	730	875	875	715
Decibel level (speed 1)	54	44	44	30
Lighting	LED x 2	LED x 2	LED x 1	LED x 1
Lighting power	2 x 3W	2 x 3W	1 x 14W	1 x 14W
Stainless steel / Aluminum filters	- / •	• / -	- / •	• / -
Filter saturation light	•	•	•	•
Delayed stop	•	•	•	•
Ducting diameter (Ø mm)	150	120 / 150	150	123 - 150
INSTALLATION				
Extraction/Recycling	• / •	• / •	• / •	• / •
Version on delivery	Recycling	Extraction	Recycling	Recycling
Total power	315W	370W	80W	200W
Connection (Amps)	220 - 240V / 50Hz / 13amps			
ACCESSORIES (OPTIONAL)				
Crescendo casing				
Charcoal filters references	AFC90	AFC90	AK990AE1	AK700AE1
DIMENSIONS - WEIGHT				
Actual (W x D)	370 x 900 x 370	650 - 1002 x 900 x 500	448 x 872 x 218	1042 x 860 x 370
Packed (H x W x D)	700 x 980 x 400	600 x 980 x 530	440 x 965 x 660	440 x 1010 x 880
Net weight (kg)	26	22	18.6	35
Gross weight (kg)	28	24	20	43.5

HOOD

REFERENCES			
CORIUM			
White Pearl			
Grey Pearl			
Black Pearl			
Platinum			
TYPE OF HOODS			
Type	Canopy	Canopy	Wall mount
Width	70cm	52cm	90cm
TECHNICAL SPECIFICATIONS			
Eylose / ICS technology	-	-	- / -
Type of controls	Electronic	Electronic	Electronic
Number of motors / fans	1 / 1	1 / 1	1 / 1
Number of extraction speeds	4	4	4
Maximum extraction	670	690	850
Decibel level (speed 1)	48	52	55
Lighting	Halogen x 2	Halogen x 2	Halogen x 2
Lighting power	2 x 20W	2 x 20W	2 x 20W
Stainless steel / Aluminum filters	- / •	- / •	- / •
Filter saturation light	•	•	•
Delayed stop	•	•	•
Ducting diameter (Ø mm)	150	150	120 / 150
INSTALLATION			
Extraction/Recycling	• / •	• / •	• / •
Version on delivery	Recycling	Recycling	Extraction
Total power	290W	390W	410W
Connection (Amps)	220V / 50Hz / 13amps	220V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps
ACCESSORIES (OPTIONAL)			
Chimney Extension Stainless Steel			
Crescendo casing			
Charcoal filters references	AH4063U1	AH4063U1	AFC90
DIMENSIONS - WEIGHT			
Actual (W x D)	332 x 683 x 536	332 x 490 x 344	650 - 1002 x 900 x 500
Packed (H x W x D)	342 x 795.5 x 370	342 x 529.5 x 370	600 x 980 x 530
Net weight (kg)	10	10	21
Gross weight (kg)	13.5	13	23

CORIUM				
DHD1127B	DHD112X	DHD1187X	DHD498XE1	DHD1190B
Wall mount	Wall mounted stainless steel with glass	Wall mount	Wall mount / Peripheral	Crescendo Updraft
120cm	90cm	90cm	90cm	90cm
• / -	• / -	• / -	• / -	• / -
Electronic	Intelligent touch	Intelligent touch	Electronic	Wireless remote control
1 / 1	1 / 1	1 / 2	1 / 2	1 / 1
4	4 with booster	4	5	4
850	875	875	860	800
56	44	44	42	44
Halogen x 4	Adjustable Halogen x 2	Halogen x 2	Halogen x 3	LED x 1
4 x 20W	2 x 20W	2 x 20W	3 x 20W	1 x 14W
- / •	- / •	- / •	• / -	- / •
•	•	•	•	•
•	•	•	•	•
120 / 150	120 / 150	120 / 150	150	150
• / •	• / •	• / •	• / •	• / •
Recycling	Recycling	Recycling	Recycling	Recycling
450W	410W	410W	330W	214W
220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps
AFC90	AFC90	AFC90	AH4066F1	AK990AE1
651 - 1002 x 1200 x 500	650 - 1102 x 900 x 500	650 - 1002 x 900 x 500	802 x 898 x 360	448 x 872 x 218
600 x 1240 x 530	775 x 1065 x 555	600 x 980 x 530	1070 x 935 x 505	440 x 965 x 660
25	23	22	20	18.6
27	29	24	30	20

HOOD

REFERENCES	CORIUM		
White Pearl	DHD1118X	DHD1128X	DHD1100X
Grey Pearl			
Black Pearl			
Platinum			
TYPE OF HOODS			
Type	Island linear	Island linear	Downdraft hood
Width	90cm	120cm	90cm
TECHNICAL SPECIFICATIONS			
Eylose / ICS technology			-
Type of controls	Electronic	Electronic	Intelligent touch
Number of motors / fans	1 / 1	1 / 1	1 / 2
Number of extraction speeds	4	4	4
Maximum extraction	850	850	715
Decibel level (speed 1)	56	56	30
Lighting	Halogen	Halogen	
Lighting power	4 x 20W	4 x 20W	
Stainless steel / Aluminum filters	- / •	- / •	- / •
Filter saturation light	•	•	•
Delayed stop	•	•	•
Ducting diameter (Ø mm)	120 - 150	120 - 150	120 - 150
INSTALLATION			
Extraction/Recycling	• / •	• / •	• / •
Version on delivery	Recycling	Recycling	Recycling
Total power	450W	450W	335W
Connection (Amps)	220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps
ACCESSORIES (OPTIONAL)			
Chimney Extension Stainless Steel			
Crescendo casing			
Charcoal filters references	AFC90	AFC90	AK700AE1
Motor			DHK900
DIMENSIONS - WEIGHT			
Actual (W x D)	830 - 1170 x 900 x 605	830 - 1170 x 1200 x 650	773 x 785 x 100
Packed (H x W x D)	700 x 1100 x 700	880 x 1300 x 700	440 x 1010 x 880
Net weight (kg)	33	39	29
Gross weight (kg)	38.5	45	33

CORIUM	DHD1101X	DHD1102X
Downdraft hood	Downdraft hood	Downdraft hood
52cm	120cm	
Intelligent touch	Intelligent touch	Intelligent touch
1 / 2	1 / 1	
4	4	
715	730	
30	30	
• / -	• / -	
•	•	
•	•	
120 - 150	120 - 150	
• / •	• / •	
Recycling	Recycling	Recycling
335W	335W	
220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps	220 - 240V / 50Hz / 13amps
AK901AE1	AK912AE1	
DHK900	DHK900	
773 x 485 x 100	773 x 1085 x 100	
430 x 870 x 720	440 x 1085 x 890	
29	42	
33	49.5	

DISHWASHER

REFERENCES	CORIUM	
PLATINUM	DVH1150XA	DVH118GJA
TRIMMING		.
Fully Integrated		.
Hybrid Integrated		.
PERFORMANCE		
Sound level (dBA)	45 dB (A)	45 dB (A)
EUROPEAN ENERGY RATING		
Energy Efficiency	4 Star	4 Star
WELS Water Rating	5.5 Star	5.5 Star
EQUIPMENT		
Number of place setting	14	14
Number of programmes	8	8
Number of wash temperatures	7	7
ICS 50 - 65°C	•	•
Programme "Boost" 70°C	•	•
Silence 38 dB(A) 45°C	•	•
Eco 50°C	•	•
Cocktail 40°C	•	•
Quick 30 min 45°C	•	•
Normal 65°C	•	•
Programme Soak	•	•
Autoclean Function	•	•
Type of drying	Thermodynamic drying system	Thermodynamic drying system
Eylose function	•	•
COMFORT		
Control panel / localisation	Touch control / Front	Touch control / Edge
Type of display	LCD / Edge + Front	LCD / Edge
Delayed start	Up to 24h	Up to 24h
Programme progress indicator	LCD	Spotlight
Time clock / time remaining	• / •	- / •
4-in-1 function	•	•
Salt / rinse aid indicator	•	•
Dispenser for tablet / power / liquid	•	•
Interior light	•	•
FACILITIES		
Basket "Espace"	•	•
Adjustable upper basket / when loaded	•	•
Small SATELLITE cutlery basket / multiplace	•	•
Modular lower basket	•	•
Basket has covered multi-position	•	•
Colors baskets	Grey	Grey
Maximum diameter of the lower basket bases (in mm)	330	330
Maximum diameter of the basket top plates (in mm)	190	190
Filter bottom of tub	stainless steel	stainless steel
SECURITIES		
AquaSafe (Anti overflow + Anti leak)	•	•
Aquablock (AquaSafe + Anti pipe burst + electrical water intake cut-off)	•	•
CONSUMPTION (NORMAL CYCLE)		
DURATION OF PROGRAMME (ECO 50°C)	0.94kWh / 9 L / 205min	0.94kWh / 9 L / 205min
INSTALLATION		
Adjustable back feet	•	•
Adjustable facade door tension	•	•
Hot water inlet hose	•	•
Actual H/W/D (mm)	818 x 596 x 572	818 x 596 x 572
Built-in H/W/D (mm)	820 - 890 x 600 x 550	820 - 890 x 600 x 550
Packed H/W/D (mm)	890 x 675 x 660	890 x 675 x 660
Net weight (kg)	43	44
Gross weight (kg)	46	47
Optional sliding kit DVK01J		
Optional door panels DKJ811B / W / X for the fully integrated model		

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